

weninger



## Dürrau 2009 Magnum

A slightly southeastern-facing ridge. The site with the heaviest and deepest loamy topsoil and a very high clay content. Here is where our Blaufränkisch vines planted in 1960 grow. The soil is rich in iron, which can be seen clearly in the rust-brown patches throughout. The dense loamy layer always provides the roots with enough water. Our coolest soil. The water in the soil gives the wine its freshness and delicate acidity. The clay imparts a round palate with an enormously long finish. Ripe berry aromas with plenty of spice. A well-balanced wine that also radiates this sense of calmness.



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<b>Variety</b>	Blaufränkisch
<b>Alcohol</b>	13,9%
<b>Allergens</b>	enthält Sulfite / vegan
<b>Origin</b>	Horitschon / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyard</b>	Dürrau
<b>Soil</b>	chalybeate clay with high coarse fraction
<b>Age of vines</b>	54 years
<b>Altitude above sea level</b>	242 meter
<b>Cultivation method</b>	wine made from grapes from organic farming, AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	5700 vines / ha
<b>Crop</b>	33 hl / ha
<b>Harvest</b>	selective hand harvest / October 8, 2009
<b>Fermentation</b>	spontaneous / fermentation in open 500-liter-barrels for 20 days
<b>Ageing</b>	24 months in 500-liter-barrels / natural malolactic fermentation
<b>Acidity</b>	6,2 g/l
<b>Residual sugar</b>	1 g/l
<b>Sulphur total</b>	94 mg/l
<b>Bottling</b>	3400 bottles / May 2012 / own bottling plant
<b>Drinking temperature</b>	17-18°C

