Dürrau 2012

Dürrau is the oldest and definitely best site in Horitschon. An especially deep, heavily loamy soil that is rich in clay. Once the roots have pushed their way through it, they will always have enough water. It is ideally suited for the Blaufränkisch vines that have been planted here in the 1960s. In 1999 we vinified our Blaufränkisch grapes from the Dürrau site as a single vineyard wine for the first time.

Selective hand harvest. Open spontaneous fermentation in 500l barrels, pressing after 20 days of maceration, natural malolactic fermentation in 500l wooden barrels, ageing for 24 months in 500l wooden barrels.

Origin	Horitschon / Mittelburgenland
Climate	Pannonian
Vineyard	Dürrau
Soil	chalybeate clay with high coarse fraction
Variety	Blaufränkisch
Age of Vines	57 years
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Density	5700 vines / ha
Crop	3300 lt / ha
Date of harvest	October 2012

Alcohol	13.9 % alc by vol.
Acidity	5,6 g/lt
Residual sugar	1.1 g/lt
Extract	26 g/lt
Sulphur	31 mg/lt total (permitted maximum: 160 mg)

Bottling	November 2014
Bottles produced	2300
Best	2015 - 2025, 18°C / 64.4°F

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Burgenland