

weninger



Dürrau 2015

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.



weninger

Variety	Blaufränkisch
Alcohol	14%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Dürrau
Soil	chalybeate clay with high coarse fraction
Age of vines	60 years
Altitude above sea level	242 meter
Cultivation method	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	5700 vines / ha
Crop	33 hl / ha
Harvest	selective hand harvest / October 2015
Fermentation	spontaneous / open fermentation in vats for 15 days
Ageing	14 months in 500-liter-barrels on the yeast / natural malolactic fermentation
Acidity	6,2 g/l
Residual sugar	1 g/l
Sulphur total	18 mg/l
Sulphur added	5 mg/l
Bottling	3300 bottles / July 2017 / no filtration / own bottling plant
Drinking temperature	17-18°C

