

weninger



## Kalkofen 2015 Magnum

Surrounded by eighteenth-century mulberry trees, this south-facing site lies at an elevation of 340 meters above sea level. It is located in Ritzing, making it the most westerly vineyard of Central Burgenland. Climatically it is our coolest site; the soil and the southern orientation, however, provide warmth. In former times quicklime was produced here, which accounts for the high pH level in the soil.

A wine that challenges the palate - invigorating and youthful. A hint of bright berry fruit. The tannins of this Blaufränkisch become more delicate. They intermingle with the acidity and in this way produce a vibrating, almost electrifying finish. This combination is grippy on the palate and reminiscent of chalk dust.



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<b>Variety</b>	Blaufränkisch
<b>Alcohol</b>	14%
<b>Allergens</b>	enthält Sulfite / vegan
<b>Origin</b>	Ritzing / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyard</b>	Kalkofen
<b>Soil</b>	chalky warm soil, southern aspect
<b>Age of vines</b>	7-13 years
<b>Altitude above sea level</b>	342 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	3500 vines / ha
<b>Crop</b>	35 hl / ha
<b>Harvest</b>	selective hand harvest / October 9, 2015
<b>Fermentation</b>	spontaneous / 14 days of maceration
<b>Ageing</b>	20 months in 500-liter-barrels / natural malolactic fermentation
<b>Acidity</b>	6,4 g/l
<b>Residual sugar</b>	1 g/l
<b>Sulphur total</b>	15 mg/l
<b>Bottling</b>	2600 bottles / July 2017 / no filtration / own bottling plant
<b>Drinking temperature</b>	16-17°C

