

weninger



Blaufränkisch 2018

Our Blaufränkisch reflects the diversity of the soils in Mittelburgenland. It brings loam and limestone - and thus depth and fineness - into the glass. We pick this Blaufränkisch from about 30 plots, their wines are between five and 35 years old.

Sour cherry, black olives and many dark berries. On the palate very fresh and animating. Lots of fruit, vivacious acidity, very cold mouth full of spicy tannins.



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| Variety | Blaufränkisch |
| Alcohol | 12,5% |
| Allergens | vegan |
| Origin | Horitschon & Ritzing / Mittelburgenland |
| Climate | Pannonian with illyrian influences |
| Vineyard | different vineyards |
| Soil | chalybeate clay with high coarse fraction such as chalky warm soil |
| Age of vines | 5-35 years |
| Altitude above sea level | 260 meter / 305 meter |
| Cultivation method | organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402 |
| Clone & rootstock | diverse |
| Training system | Guyot |
| Density | 5000 vines / ha |
| Crop | 55 hl / ha |
| Harvest | selective hand harvest / October 2018 |
| Fermentation | spontaneous / 10 days in wooden tanks |
| Ageing | 18 months in big wooden barrels / natural malolactic fermentation |
| Acidity | 6,7 g/l |
| Residual sugar | 1,2 g/l |
| Sulphur total | 24 mg/l |
| Bottling | 16 000 bottles / August 2020 / no filtration / own bottling plant |
| Drinking temperature | 16-17°C |

