weninger



Blaufränkisch

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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Vintage	2023
Variety	Blaufränkisch
Alcohol	12.5%
Allergens	contains sulphites / 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 / September 2023
Fermentation	spontaneous / 10 days in wooden tanks
Ageing	18 months in big wooden barrels / natural malolactic fermentation
Acidity	5.9 g/l
Residual sugar	1.3 g/l
Sulphur total	n.d.
Sulphur added	10 mg/l
Bottling	18 000 bottles / February 2026 / no filtration / own bottling plant
Drinking temperature	16-17°C