

weninger



## **Kékfrankos Balf**

Kékfrankos is the wine variety of Sopron. Here it has its origin. Over the past years this variety got a lot of international reputation, whereas in Hungary it is still an underdog. For a long time, this grape was misunderstood and treated the wrong way. Nobody took care of it until my father made the first quality Kékfrankos of Hungary in 1997.

Balf is a small village on the lake Neusiedl. Many thermal springs are situated here. Some are used as therapeutic baths, whilst the water from others is bottled as mineral water. Our Kékfrankos is a wine made with a deep understanding of the region and the place.



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<b>Variety</b>	Kékfrankos (Blaufränkisch)
<b>Alcohol</b>	12.5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Balf / Sopron
<b>Climate</b>	Pannonian
<b>Vineyard</b>	different vineyards
<b>Soil</b>	mineral slate and rock / luvisol with deposits of weathered bedrock
<b>Age of vines</b>	21-49 years
<b>Altitude above sea level</b>	184 meter / 205 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO-01
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	5500 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / September 18, 2019
<b>Fermentation</b>	spontaneous / 14 days in stainless steel tanks
<b>Ageing</b>	15 months in big wooden barrels / natural malolactic fermentation
<b>Acidity</b>	5.9 g/l
<b>Residual sugar</b>	0.9 g/l
<b>Sulphur total</b>	20 mg/l
<b>Sulphur added</b>	10 mg/l
<b>Bottling</b>	14 000 bottles / December 2021 / no filtration / own bottling plant
<b>Drinking temperature</b>	16-17°C

