weninger



Kékfrankos

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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Vintage	2021
Variety	Kékfrankos (Blaufränkisch)
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Balf / Sopron
Climate	Pannonian
Vineyard	different vineyards
Soil	mineral slate and rock / luvisol with deposits of weathered bedrock
Age of vines	23-50 years
Altitude above sea level	184 meter / 205 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO-01
Clone & rootstock	diverse
Training system	Guyot
Density	5500 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / September 16, 2021
Fermentation	spontaneous / 14 days in stainless steel tanks
Ageing	in big wooden barrels / natural malolactic fermentation
Acidity	5.8 g/l
Residual sugar	0.8 g/l
Sulphur total	12 mg/l
Sulphur added	12 mg/l
Bottling	14 000 bottles / March 2024 / no filtration / own bottling plant
Drinking temperature	16-17°C