

weninger



Rotburger im Fluss 2017

A large part of the Horitschon soils was created 8 million years ago by the movement of the local creek named "Frauenbrunnbach". Zweigelt "in the flow" - like the soil, also the wine is flowing.

Nimble, fruity and delicate, it prances on the tongue and flows cheerfully from the palate. Pure drinking pleasure!



weninger

| | |
|---------------------------------|---|
| Variety | Zweigelt (Rotburger) |
| Alcohol | 11,5% |
| Allergens | contains sulfites / vegan |
| Origin | Horitschon / Mittelburgenland |
| Climate | Pannonian with illyrian influences |
| Vineyard | Gfanger |
| Soil | sandy loam with plenty of coarse fraction |
| Age of vines | 23-28 years |
| Altitude above sea level | 278 meter |
| Cultivation method | organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402 |
| Clone & rootstock | diverse |
| Training system | Guyot |
| Density | 4000 vines / ha |
| Crop | 55 hl / ha |
| Harvest | selective hand harvest / September 2017 |
| Fermentation | spontaneous / whole clusters and whole berries fermented together for six days |
| Ageing | 6 months / natural malolactic fermentation |
| Acidity | 5,8 g/l |
| Residual sugar | 1,0 g/l |
| Sulphur total | 19 mg/l |
| Bottling | 15 000 bottles / September 2018 / no filtration / own bottling plant |
| Drinking temperature | 12-14°C |

