

weninger



Dürrau 2008

A slightly southeastern-facing ridge. The site with the heaviest and deepest loamy topsoil and a very high clay content. Here is where our Blaufränkisch vines planted in 1960 grow. The soil is rich in iron, which can be seen clearly in the rust-brown patches throughout. The dense loamy layer always provides the roots with enough water. Our coolest soil. The water in the soil gives the wine its freshness and delicate acidity. The clay imparts a round palate with an enormously long finish. Ripe berry aromas with plenty of spice. A well-balanced wine that also radiates this sense of calmness.



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Variety	Blaufränkisch
Alcohol	13,3%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Dürrau
Soil	chalybeate clay with high coarse fraction
Age of vines	53 years
Altitude above sea level	242 meter
Cultivation method	Grapes produced as part of the conversion to organic farming. AT-O-O2-BIO
Clone & rootstock	diverse
Training system	Guyot
Density	5700 vines / ha
Crop	33 hl / ha
Harvest	selective hand harvest / October 2008
Fermentation	spontaneous / in wooden tanks for 18 days
Ageing	26 months in small barrels / natural malolactic fermentation
Acidity	6 g/l
Residual sugar	1 g/l
Sulphur total	79 mg/l
Bottling	4000 bottles / Dezember 2010 / own bottling plant
Drinking temperature	17-18°C

