

weninger



Dürrau

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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Vintage	2018
Variety	Blaufränkisch
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Dürrau
Soil	chalybeate clay with high coarse fraction
Age of vines	60 years
Altitude above sea level	242 meter
Cultivation method	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	5700 vines / ha
Crop	33 hl / ha
Harvest	selective hand harvest / September 2018
Fermentation	spontaneous / fermentation for 14 days on the skins
Ageing	24 months in 500-liter-barrels on the yeast / natural malolactic fermentation
Acidity	6.6 g/l
Residual sugar	1.0 g/l
Sulphur total	24 mg/l
Sulphur added	24 mg/l
Bottling	1500 bottles / March 2021 / no filtration / own bottling plant
Drinking temperature	17-18°C

