

Hoch

Hochäcker is among the oldest sites in Horitschon. Its rockless, hard, and loamy substratum is interspersed with iron, which is characteristic of traditional Blaufränkisch soil. Our forty-year-old vines produce highest quality grapes every harvest.
Red berry fruit, delicate forest berries, subtle notes of cherry, spices, and tobacco. Freshly structured on the palate. A complex wine, but not opulent. Dense and extremely concentrated thus ideal for aging.

weninger

Vintage	2024
Variety	Blaufränkisch
Alcohol	13.5%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Hochäcker
Soil	chalybeate clay with high coarse fraction
Age of vines	20-40 years
Altitude above sea level	234 meter
Cultivation method	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4500 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / September 2024
Fermentation	spontaneous / 10 days in wooden or concrete fermenters
Ageing	19 months in 500-liter-barrels / natural malolactic fermentation
Acidity	6.5 g/l
Residual sugar	1.2 g/l
Sulphur total	10 mg/l
Sulphur added	10 mg/l
Bottling	14 000 bottles / May 2026 / no filtration / own bottling plant
Drinking temperature	16-18°C