

weninger



Hochäcker

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.



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Variety	Blaufränkisch
Alcohol	12%
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 / October 2018
Fermentation	spontaneous / 10 days in wooden or concrete fermenters
Ageing	20 months in 500-liter-barrels / natural malolactic fermentation
Acidity	6.3 g/l
Residual sugar	1.4 g/l
Sulphur total	16 mg/l
Sulphur added	10 mg/l
Bottling	20 000 bottles / August 2020 / no filtration / own bottling plant
Drinking temperature	16-18°C

