

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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<b>Vintage</b>	2023
<b>Variety</b>	Blaufränkisch
<b>Alcohol</b>	13%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Horitschon / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyard</b>	Hochäcker
<b>Soil</b>	chalybeate clay with high coarse fraction
<b>Age of vines</b>	20-40 years
<b>Altitude above sea level</b>	234 meter
<b>Cultivation method</b>	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	4500 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / October 2023
<b>Fermentation</b>	spontaneous / 10 days in wooden or concrete fermenters
<b>Ageing</b>	14 months in 500-liter-barrels / natural malolactic fermentation
<b>Acidity</b>	5.8 g/l
<b>Residual sugar</b>	1.0 g/l
<b>Sulphur total</b>	9 mg/l
<b>Sulphur added</b>	9 mg/l
<b>Bottling</b>	9 600 bottles / January 2025 / no filtration / own bottling plant
<b>Drinking temperature</b>	16-18°C

