

weninger



## Kirch

The Kirchholz site borders directly on the Hochäcker site. Only a field path separates them, and yet on this side, the upper soil layer consisting of loam and sandy gravel can be as thick as half a meter, which enhances drainage. In its composition of clay and loam the subsoil is similar to that of the Hochäcker site. Here Blaufränkisch grapes grow on vines which can be up to sixty years old.

To bring out the traits of this rocky soil we have vinified the grapes from these sites separately since 2003. The wine is fruitier, bold, lively, and due to the age of the vines it has more character and vibrant tannins.



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<b>Variety</b>	Blaufränkisch
<b>Alcohol</b>	12.5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Horitschon / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyard</b>	Kirchholz
<b>Soil</b>	Loamy clay soil, interspersed with sandy slate and coarse gravel
<b>Age of vines</b>	50 years
<b>Altitude above sea level</b>	235 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>	4000 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / October 2021
<b>Fermentation</b>	spontaneous / 10 days in wooden and concrete fermenters
<b>Ageing</b>	24 months in big wooden barrels / natural malolactic fermentation
<b>Acidity</b>	5.8 g/l
<b>Residual sugar</b>	1.2 g/l
<b>Sulphur total</b>	n.d.
<b>Sulphur added</b>	10 mg/l
<b>Bottling</b>	3000 bottles / November 2023 / no filtration / own bottling plant
<b>Drinking temperature</b>	17-18°C

