

weninger



Kirchholz 2016

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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Variety	Blaufränkisch
Alcohol	13%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Kirchholz
Soil	Loamy clay soil, interspersed with sandy slate and coarse gravel
Age of vines	45 years
Altitude above sea level	235 meter
Cultivation method	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4000 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / October 2016
Fermentation	spontaneous / 10 days in wooden and concrete fermenters
Ageing	20 months in 500-liter-barrels / natural malolactic fermentation
Acidity	6,3 g/l
Residual sugar	1,1 g/l
Sulphur total	12 mg/l
Sulphur added	0 mg/l
Bottling	1200 bottles / July 2018 / no filtration / own bottling plant
Drinking temperature	17-18°C

