

weninger



Ofen

Surrounded by eighteenth-century mulberry trees, this south-facing site lies at an elevation of 340 meters above sea level. It is located in Ritzing, making it the most westerly vineyard of Central Burgenland. Climatically it is our coolest site; the soil and the southern orientation, however, provide warmth. In former times quicklime was produced here, which accounts for the high pH level in the soil.

A wine that challenges the palate - invigorating and youthful. A hint of bright berry fruit. The tannins of this Blaufränkisch become more delicate. They intermingle with the acidity and in this way produce a vibrating, almost electrifying finish. This combination is grippy on the palate and reminiscent of chalk dust.



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Variety	Blaufränkisch
Alcohol	12%
Allergens	contains sulphites / vegan
Origin	Ritzing / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyard	Kalkofen
Soil	chalky warm soil, southern aspect
Age of vines	10-16 years
Altitude above sea level	342 meter
Cultivation method	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	3500 vines / ha
Crop	35 hl / ha
Harvest	selective hand harvest / September 2019
Fermentation	spontaneous / 10 days in wooden or concrete fermenters
Ageing	35 months in wooden barrel / natural malolactic fermentation
Acidity	6.7 g/l
Residual sugar	1.0 g/l
Sulphur total	12 mg/l
Sulphur added	10 mg/l
Bottling	900 bottles / September 2022 / no filtration / own bottling plant
Drinking temperature	16-18°C

