

weninger



Say

In Greataunt Emma Schürmann's little vineyard - the best site on Eisenberg - Blaufränkisch grapes have grown for 50 years on a blue and green slate substratum beneath heavily calcareous clayey loamy soil. What the land and its people bring forth on this steep southern slope has awakened the desire in us to tap these resources too. The rocky subsoil allows good drainage. This results in freshness and bright fruit; the clay in the topsoil imparts a delicate sweetness and body. The view from the steep site adds lightness to the wine. An elegant Blaufränkisch with plenty of finesse.



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Variety	Blaufränkisch
Alcohol	13.5%
Allergens	contains sulphites / vegan
Origin	Eisenberg / Südburgenland
Climate	Illyrian
Vineyard	Saybritz
Soil	clay loess soil rich in lime, including blue-green slate soil
Age of vines	51 years
Altitude above sea level	362 meter
Cultivation method	in conversion to organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	6000 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / September 19, 2019
Fermentation	spontaneous / 9 days in open vats
Ageing	35 months in wooden barrel / natural malolactic fermentation
Acidity	6.3 g/l
Residual sugar	1.0 g/l
Sulphur total	9 mg/l
Sulphur added	10 mg/l
Bottling	900 bottles / September 2022 / no filtration / own bottling plant
Drinking temperature	17-18°C

