

# weninger



## Say

About the naming: [The stolen origin](#)

In Great-aunt Emma Schürmann's little vineyard - beautiful 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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<b>Vintage</b>	2022
<b>Variety</b>	Blaufränkisch
<b>Alcohol</b>	12.5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Eisenberg / Südburgenland
<b>Climate</b>	Illyrian
<b>Vineyard</b>	Saybritz
<b>Soil</b>	clay loess soil rich in lime, including blue-green slate soil
<b>Age of vines</b>	54 years
<b>Altitude above sea level</b>	362 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>	6000 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / September 22, 2022
<b>Fermentation</b>	spontaneous / 9 days in open vats
<b>Ageing</b>	24 months in wooden barrel / natural malolactic fermentation
<b>Acidity</b>	6.1 g/l
<b>Residual sugar</b>	1.3 g/l
<b>Sulphur total</b>	19 mg/l
<b>Bottling</b>	1300 bottles / January 2025 / no filtration / own bottling plant
<b>Drinking temperature</b>	17-18°C

