

weninger



## Saybritz 2017

In Greataunt Emma Schürmann's little vineyard - the best site on Eisenberg - Blaufränkisch grapes have grown for 45 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.



# weninger

<b>Variety</b>	Blaufränkisch
<b>Alcohol</b>	13%
<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>	49 years
<b>Altitude above sea level</b>	362 meter
<b>Cultivation method</b>	in conversion to 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 / October 2017
<b>Fermentation</b>	spontaneous / 9 days in open vats
<b>Ageing</b>	18 months in 500-liter-barrels / natural malolactic fermentation
<b>Acidity</b>	5.4 g/l
<b>Residual sugar</b>	1,2 g/l
<b>Sulphur total</b>	23 mg/l
<b>Sulphur added</b>	0 mg/l
<b>Bottling</b>	690 bottles / June 2019 / no filtration / own bottling plant
<b>Drinking temperature</b>	17-18°C

