

weninger



Steiner

The Steiner site in Sopron lies at the southwestern tip of Lake Neusiedl on a gentle, eastward-facing slope. In the 1680 town chronicles this site was classified as the finest and most valuable vineyard in all of western Hungary (present-day Burgenland). The gneiss and mica schist, which are present all the way to the surface, make the soil porous and thus dry and warm.

A very distinct wine. The rocky soil absorbs heat during the day. This delivers a lot of spice as well as dark berry and herbal aromas. The tannins compete for attention on the palate.



weninger

Variety	Kékfrankos (Blaufränkisch)
Alcohol	12%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Steiner
Soil	mineral slate and rock (gneiss and mica schist)
Age of vines	50 years
Altitude above sea level	184 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	3300 vines / ha
Crop	21 hl / ha
Harvest	selective hand harvest / September 29, 2017
Fermentation	spontaneous / 14 days in wooden or concrete fermenters
Ageing	24 months in 500-liter-barrels / natural malolactic fermentation
Acidity	5,6 g/l
Residual sugar	0.9 g/l
Sulphur total	24 mg/l
Sulphur added	10 mg/l
Bottling	4600 bottles / no filtration / own bottling plant
Drinking temperature	18-19°C

