

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

<b>Vintage</b>	2020
<b>Variety</b>	Kékfrankos (Blaufränkisch)
<b>Alcohol</b>	12.5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Sopron
<b>Climate</b>	Pannonian
<b>Vineyard</b>	Steiner
<b>Soil</b>	mineral slate and rock (gneiss and mica schist)
<b>Age of vines</b>	53 years
<b>Altitude above sea level</b>	184 meter
<b>Cultivation method</b>	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	3300 vines / ha
<b>Crop</b>	21 hl / ha
<b>Harvest</b>	selective hand harvest / September 29, 2020
<b>Fermentation</b>	spontaneous / 14 days in wooden or concrete fermenters
<b>Ageing</b>	24 months in 500-liter-barrels / natural malolactic fermentation
<b>Acidity</b>	5.8 g/l
<b>Residual sugar</b>	0.8 g/l
<b>Sulphur total</b>	n.d.
<b>Sulphur added</b>	10 mg/l
<b>Bottling</b>	2280 bottles / November 2022 / no filtration / own bottling plant
<b>Drinking temperature</b>	18-19°C

