

weninger



## Veratina 2002

From the names of the daughters Verena and Martina we coined this name for our best cuvée. Structure and power, together with the elegance of the cool, heavy loamy soil, result in this long-distance runner.



# weninger

<b>Varieties</b>	50% Blaufränkisch / 25% Zweigelt / 20% Merlot / 5% Cabernet Sauvignon
<b>Alcohol</b>	13,5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Horitschon / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyards</b>	Hochäcker
<b>Soil</b>	chalybeate heavy clay with high coarse fraction
<b>Age of vines</b>	15-35 years
<b>Altitude above sea level</b>	234 meter
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	4000 - 5000 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / October 3rd-6th, 2002
<b>Fermentation</b>	spontaneous / 20 days in wooden tanks
<b>Ageing</b>	18 months in barrique barrels / natural malolactic fermentation
<b>Acidity</b>	6,1 g/l
<b>Residual sugar</b>	1,4 g/l
<b>Bottling</b>	September 2004 / own bottling plant
<b>Drinking temperature</b>	17-18°C

