

weninger



Veratina 2016

From the names of the daughters Verena and Martina we coined this name for our best cuvée. Since 2011, it consists of Merlot and Cabernet Sauvignon again. Structure and power, together with the elegance of the cool, heavy loamy soil, result in this long-distance runner.



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Varieties	60% Merlot / 40% Cabernet Sauvignon
Alcohol	13,7%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland
Climate	Pannonian with illyrian influences
Vineyards	Dürrau / Hochäcker
Soil	chalybeate clay
Age of vines	30-40 years
Altitude above sea level	234 meter / 242 meter
Cultivation method	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4000 - 5000 vines / ha
Crop	35 hl / ha
Harvest	selective hand harvest / October 2016
Fermentation	spontaneous / 14 days of maceration
Ageing	24 months in 500-liter-barrels / natural malolactic fermentation
Residual sugar	0,7 g/l
Sulphur total	14 mg/l
Bottling	4000 bottles / December 2018 / no filtration / own bottling plant
Drinking temperature	17-18°C

