

weninger



## **vom Kalk 2016**

Thinking about our wines, it is always the soil that is visible in front of our inner eye. If we feel the texture of stone, lime and clay with our hands, the content in the bottle becomes real.

Flowers in yellow, blue and violet. The natural vegetation of this lime-shaped vineyard is rich in species and complex. So also the wine: in the nose playful fruit, flowery, in the finish the stone: barren, fine-grained, always elegant.



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<b>Variety</b>	Merlot / Blaufränkisch / Cabernet Sauvignon
<b>Alcohol</b>	13%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Ritzing / Mittelburgenland
<b>Climate</b>	Pannonian with illyrian influences
<b>Vineyard</b>	Kalkofen
<b>Soil</b>	chalky warm soil, southern aspect
<b>Age of vines</b>	14 years
<b>Altitude above sea level</b>	310 meter
<b>Cultivation method</b>	organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	4500 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / September-Oktober 2016
<b>Fermentation</b>	spontaneous / 14 days in concrete tanks
<b>Ageing</b>	24 months in big wooden barrel / natural malolactic fermentation
<b>Bottling</b>	2800 bottles / December 2018 / no filtration / own bottling plant
<b>Drinking temperature</b>	16-18°C

