

weninger



## Frettner 2016

The eight hectares of vineyards on the Frettner site lie at the edge of an oak woods and feature excellent loamy soils. The old rock of the mountains between the foothills of the Alps and Lake Neusiedl have transformed themselves into brown soils with deposits of extremely weathered bedrock. The soil here is very deep and is rich in humus and lime deposits. Due to its proximity to the woods, cold air blows over the vineyards and keeps the grapes constantly cool.

For decades we have been working on this soil now and found out that the Cabernet Franc from this site is the most authentic.



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<b>Variety</b>	Cabernet Franc
<b>Alcohol</b>	13%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Sopron
<b>Climate</b>	Pannonian
<b>Vineyard</b>	Frettner
<b>Soil</b>	luvisol with deposits of weathered bedrock
<b>Age of vines</b>	19 years
<b>Altitude above sea level</b>	204 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>	5500 vines / ha
<b>Crop</b>	18 hl / ha
<b>Harvest</b>	selective hand harvest / October 9, 2016
<b>Fermentation</b>	spontaneous / 14 days of maceration / wooden tanks
<b>Ageing</b>	24 months in 500-liter-barrels / natural malolactic fermentation
<b>Acidity</b>	5,5 g/l
<b>Residual sugar</b>	0,4 g/l
<b>Bottling</b>	1200 bottles / February 2019 / no filtration / own bottling plant
<b>Drinking temperature</b>	18-19°C

