

weninger



Ponzichter

Ponzichter was a name for the German-speaking minority of winegrowers in the Sopron region. The Hungarians called the German winegrowers like this, because they grew vegetables, mainly beans, between the wine rows.

This piqued my interest because it is very special from a biodynamic point of view. First of all, if there was a bad vintage, the farmers still had something to eat. But second, the beans count to the legumes, and thus they have the ability to assimilate nitrogen from the air to the soil. While today we are working hard to achieve the sustainable circle in winegrowing, they had no other choice than to do so.

The wine is a light red grown on our biodynamic vineyards in Hungary and Austria. When Ponzichter is bottled, one barrel always remains in the cellar and is blended with the new wine the next year (solera system). This creates a characteristic that gives the youthful aroma more complexity. The new Ponzichter is extremely easy to drink without losing any of its depth.



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Vintage	solera
Variety	Zweigelt / Blaufränkisch / Syrah
Alcohol	12.5%
Allergens	contains sulphites / vegan
Origin	Horitschon / Mittelburgenland and Balf / Sopron
Climate	Pannonian with illyrian influences / Pannonian
Soil	loam / gneiss
Altitude above sea level	230 meter / 200 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Crop	40 hl / ha
Harvest	selective hand harvest / beginning of September
Fermentation	spontaneous / one part mash and one part whole berries
Ageing	in 40 year old oak casks / natural malolactic fermentation
Acidity	6.0 g/l
Residual sugar	1.0 g/l
Sulphur total	15 mg/l
Sulphur added	15 mg/l
Bottling	40 000 bottles / March 2024 / no filtration / own bottling plant
Drinking temperature	14-16°C

