

Frettner

The eight hectares of vineyards on the Frettner site lie at the edge of an oak forest and feature excellent loamy soils. The old rock of the mountains between the foothills of the Alps and Lake Neusiedl have transformed 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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Vintage	2021
Variety	Cabernet Franc
Alcohol	13%
Allergens	contains sulphites / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Frettner
Soil	luvisol with deposits of weathered bedrock
Age of vines	24 years
Altitude above sea level	204 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Biokontroll Hungaria HU-ÖKO 01
Clone & rootstock	diverse
Training system	Guyot
Density	5500 vines / ha
Crop	18 hl / ha
Harvest	selective hand harvest / October 4, 2021
Fermentation	spontaneous / 10 days of maceration / wooden tanks
Ageing	18 months in 500-liter-barrels / natural malolactic fermentation
Acidity	4.8 g/l
Residual sugar	0.6 g/l
Sulphur total	10 mg/l
Sulphur added	10 mg/l
Bottling	2000 bottles / May 2023 / no filtration / own bottling plant
Drinking temperature	18-19°C