weninger



Höllesgrund Syrah

A wine from the oldest Syrah vineyard in Hungary. The Syrah loves the barren soils of our Hungarian vineyards.
For some time now we are also going for a lighter style here. Every year, 20 to 30 percent of whole grapes are fermented, so the structure remains very drinkable. Nevertheless, it has the very typical dark Syrah aroma of black olives and white pepper.
This wine is only produced in top years.

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Variety	Syrah
Alcohol	13.5%
Allergens	contains sulphires / vegan
Origin	Sopron
Climate	Pannonian
Vineyard	Höllesgrund
Soil	mineral slate and rock
Age of vines	23 years
Altitude above sea level	184 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	35 hl / ha
Harvest	selective hand harvest / September 29, 2021
Fermentation	spontaneous / 30% whole grapes / 10 days of maceration / wooden tanks
Ageing	14 months in used 500-liter-barrels / natural malolactic fermentation
Acidity	5.3 g/l
Residual sugar	0.6 g/l
Sulphur total	n.d.
Sulphur added	10 mg/l
Bottling	5200 bottles / January 2023 / no filtration / own bottling plant
Trinktemperatur	18-19°C