

weninger

HORITSCHON
MITTELBURGENLAND

BLAUFRÄNKISCH HOCHÄCKER 2005

Variety, blend: Blaufränkisch
Region: Mittelburgenland, Burgenland
Climate: Pannonian
Vineyard: Hochäcker, Organic- working with Bio-dynamic methods
Soil: loam, partly gravel
Vintage: by hand, October 10-12-2005
Yield: 40 hl/ha
Maceration of skins: 2-3 weeks
Fermentation: temperature-controlled, inox, 30°C
Aging: 90% - 17 months in big barrels (oak)
10% - Barrique
Malolactic fermentation: Yes
Alcohol: 13,5 % vol
Total acidity: 5,6 g/l
Residual sugars: 1,9 g/l
Serving temperature: 16 – 18°C

Tasting notes:

This wine is an example of what the predominant grape variety in central Burgenland is capable of bringing forth: very old vines, rigorous selection, and aging in oak barrels (at least one year) produce an elegant, complex wine with a long finish.

Strong ruby; typical fine Blaufränkisch nose, great presence of fruits such as cherry and plum, fine roasted flavours;

Very elegant on the palate, the extract leads to a warm and friendly character, fruits are well recognisable, well embedded fine tannins; elaborated aftertaste

Will be best if stored in the cellar for a few years and enjoyed not before 2007 but then up to 2012.