

weninger

HORITSCHON
MITTELBURGENLAND

2006

BLAUFRÄNKISCH

Variety, blend: Blaufränkisch
Region: Mittelburgenland, Burgenland
Climate: Pannonian
Vineyard: Gfanger, Horitschon, Bio-dynamic methods
20-25 year old vines
Soil: sandy loam, partly gravel
Vintage: 1-5th of October 2005
Yield: 50 hl/ha
Maceration of skins: 2-3 weeks
Fermentation: Spontaneous yeast fermentation in
temperature-controlled steel tanks
Aging: 13 months in big barrels
Malolactic fermentation: In large oak barrels
Alcohol: 13% vol
Total acidity: 5,5 g/l
Residual sugars: 0,9 g/l
Serving temperature: 16 – 18°C

Tasting notes:

Powerful ruby red, cranberries and blackberries, light pepper in the nose, ripe cherries and soft tannins on the palate, round and good finish.

