

Blaufränkisch Hochäcker 2009

Mittelburgenland DAC

Origin	Horitschon/Mittelburgenland
Site	Hochäcker
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	42 years of age
Density	4500 vines/ha
Crop	4000 lt/ha
Vintage	10. October 2009
Vinification	Native yeast fermentation in steel tanks, pressed after 14 days of mash-state, biological malolactic fermentation in a large oak barrels
Aging	16 months in big oak barrel
Analysis	13 % vol. of alcohol, 5,9 g/lt of total acidity, 1,0 g/lt residual-sugar
Bottling date	March 2011
Mellowness	2011-2019
Best at	18°C / 64.4°F
Degustation-note	Blaufränkisch, aka "Lemberger", is indigenous to Austria and the predominant grape varietal in Central Burgenland. Aged in large, used oak casks, single vineyard Blaufränkisch Hochäcker is full-bodied, elegant and complex, well-balanced with cherry and red current aromas, spice, lingering fruit and ripe tannins on a long finish. Ideal food wine, perfect with a wide range of meats, game, poultry and cheeses. An Austrian red wine pioneer, Franz Weninger is an award-winning winemaker for over 25 years.



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