

Blaufränkisch 2009

Mittelburgenland DAC

Origin	Horitschon/Mittelburgenland
Site	Sites at Horitschon
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch, made with organic grapes AT-BIO-402
Age of Vines	20-25 years of age
Density	4000 vines/ha
Crop	5000 lt/ha
Vintage	1.-5. October 2009
Vinification	Native yeast fermentation in steel tanks, pressed after 10 days of mash-state, biological malolactic fermentation in big oak barrels
Aging	10 months in big oak barrel
Analysis	12,7 % vol. of alcohol, 5,5 g/l of total acidity, 0,9 g/l residual-sugar
Bottling date	August 2010
Mellowness	2010-2015
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, medium-bodied and well-balanced, with cherry and berry aromas, hint of spice, ripe tannins, long finish. Ideal food wine, perfect with meat, poultry, pasta, cheese and even seafood. An Austrian red wine pioneer, Franz Weninger is an award-winning winemaker for over 25 years.



weninger
www.weninger.com