

WENINGER

HOCHÄCKER BURGENLAND

Burgenland , Austria



Millésime	2015
Appellation	Burgenland DAC
Lieu, Lieux-Dits	Hochäcker
Sols	Clay
Altitude Des Vignes	245 meters above sea level
Orientation	North South
Cépages	100% Blaufränkisch
Viticulture	Certified Biodynamic Lacon AT-BIO-402
Palissage	Guyot
Pi/Hect	4 500 pi/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	3 months of maceration. Natural Malolactic
Levures	Indigenous
Élevage	16 months big old barrels
Volume D'alcool	13.3% alc./vol.
Sulfites	27 mg/l
Sucre Résiduel	1 g/l
Acidité Totale	5.9 g/l
Color	Ruby red
Degustation	Red fruits, delicate forest berries, subtle notes of cherry, spices and tobacco. Freshly structured on the palate. A complex wine, but not opulent. Dense and extremely concentrated, ideal for aging.
Temperature Of Service	17-18 °C