

WENINGER

KIRCHHOLZ BLAUFRÄNKISH

Burgenland , Austria



Millésime	2015
Appellation	Sopron
Lieu, Lieux-Dits	Kirchholz Horitschon / Mittelburgenland
Sols	Silty sandy clay
Altitude Des Vignes	245 meters above sea level
Orientation	South
Cépages	100% Blaufränkisch
Viticulture	Certified Biodynamic Lacon AT-BIO-402
Palissage	Guyot
Pi/Hect	4 000 pi/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	Spontaneous fermentation. Natural malolactic fermentation.
Levures	Indigenous
Élevage	22 months in 5000 L barrels
Volume D'alcool	12.3% alc./vol.
Sulfites	43 mg/l
Sucre Résiduel	1 g/l
Acidité Totale	6.3 g/l
Color	Ruby red
Degustation	The wine is fruity, fat, lively, and because of the age of the vine, it has character and vibrant tannins
Temperature Of Service	17-18 °C