



Höllesgrund

Balf 2015

A small vineyard west of Steiner, with a view east to the Neusiedler See. The soil, slightly stony and of parabrown with clay content, is always moist at this point. This subterranean, sulphurous water source gave the place its old name: hells ground.

Due to the clay content in the soil, we planted here in 2007 a clone selection of our Dürrau Blaufränkisch. Since 2013, we have been vinifying the grapes separately to learn more about the influence of the clay in the soil. In the wine, the typical wort of the Balfer slate bottoms accompanies in the background, but is not the primary feature. On the palate textured and long, but soft and by no means barren.

Wine region	Sopron
Climate	Pannonian
Variety	Kékfrankos (Blaufränkisch)
Age of Vines	17-45 years
Cultivation method	organic, biodynamic (according to Respekt), controlled by Biokontroll Hungaria HU-ÖKO 01
Density	5500 stock / ha
Crop	40 hl / ha
Date of harvest	October 2015
Alcohol	13,51 % vol.
Total acidity	5,2 g/l
Residual sugar	2,4 g/l
Extract	27,0 g/l
Sulphur	49 mg/l
Bottling	Februar 2017
Bottles produced	4000
Consumption	2017 - 2027, 16° - 18° C