



Hochäcker Blaufränkisch 2015

The Hochäcker site belongs to the oldest vineyards of Horitschon. Its rock-free, hard, clay horizon is ferruginous and very close to the surface. It is an ideal soil for Blaufränkisch, which tends to extract the iron from the clay. Vines aged about 35 years bring grapes of highest quality for every harvest.

Selective hand harvest. After three weeks of maceration ageing in used big barrels for 16 months. Natural malolactic fermentation.

Origin	Horitschon / Mittelburgenland
Climate	Pannonian
Vineyard	Hochäcker
Soil	chalybeate clay with high coarse fraction
Variety	Blaufränkisch
Age of Vines	30-40 years
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Density	4500 vines/ha
Crop	40 hl / ha
Date of harvest	October 2, 2015
Alcohol	13,6 % vol.
Total acidity	5,8 g/l
Residual sugar	1,0 g/l
Extract	27,6 g/l
Sulphur	12 mg/l total (permitted maximum: 160 mg)
Bottling	2017 June
Bottles produced	28 000
Best	2017 - 2027, 16° - 18° C / 64.4°F