



# Kalkofen Blaufränkisch 2015

On this southern site prospers Blaufränkisch, the soil is very rich in lime and named Eurenstina. Beautiful name on a beautiful slope, situated 360 m above sea level in the neighbor village Ritzing. The loose limestone soil can be easily penetrated by the roots of the grape vines (to a depth of 5 meters).

Selective hand harvest. Spontaneous fermentation. After two weeks of maceration ageing in 500 liter wooden barrels for 20 months. Natural malolactic fermentation.

Origin	Ritzing / Mittelburgenland
Climate	Pannonian
Vineyard	Kalkofen
Soil	chalky warm soil, southern aspect
Variety	Blaufränkisch
Age of Vines	7 - 13 years
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402

Density	3500 vines / ha
Crop	3500 lt / ha
Date of harvest	October 9, 2015

Alcohol	14.3 % alc by vol.
Total acidity	6.4 g/l
Residual sugar	1.0 g/l
Extract	26.9 g/l
Sulphur	18 mg/l total (permitted maximum: 160 mg)

Bottling	2017 July
Bottles produced	2600
Best	2017 - 2027, 16°-17°C / 61.7°F