



Kékfrankos

Balf 2017

Kékfrankos is the wine variety of Sopron. Here it has its origin. Over the past years this variety got a lot of international reputation, whereas in Hungary it is still an underdog. For a long time, this grape was misunderstood and treated the wrong way. Nobody took care of it until my father made the first quality Kékfrankos of Hungary in 1997. Balf is a small village on the lake Neusiedl. Many thermal springs are situated here. Some are used as therapeutic baths, whilst the water from others is bottled as mineral water. Our Kékfrankos is a wine made with a deep understanding of the region and the place.

Selective hand harvest. The grapes were moved into the tanks only by using gravity. Native yeast fermentation in stainless steel. After two weeks of maceration the wine is pumped into big barrels. Natural malolactic fermentation takes place in a naturally cool cellar. The use of sulphur is an individual decision of Franz R. Weninger, every wine is sulphured according to its needs. This wine is bottled without being fined.

Wine region	Sopron
Climate	Pannonian
Variety	Kékfrankos (Blaufränkisch)
Age of Vines	19-47 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 2017
Alcohol	12.51 % vol.
Total acidity	5.6 g/l
Residual sugar	0.9 g/l
Sulphur	18 mg/l
Bottling	2019 February
Bottles produced	22 000
Consumption	2019 - 2029, 16° - 18° C