

# Blauburger PUR 2016



## Wine Description

The Blauburger is a crossing of Blauer Portugieser and Blaufränkisch. It is a classic variety in the Kamptal. Nevertheless, it is very difficult to find varietals Blauburger. In the most cases, it is used as a Cuvee-Partner because of its fruitiness and lightness. Our Blauburger grows on a clay soil with parts of stony soil – mainly mica schist on 380m above sealevel. The vineyard is situated at the northern boarder of the Kamptal, which is already very much influenced, by the rough winds and the cool nights of the Waldviertel. This brings the fruitiness in this wine. Blauburger PUR belongs to our “Red Line”. After spontaneous fermentation and maceration for 6 weeks it was filled in big oak barrels for maturing without addition of sulphur. It was also bottled without addition of sulphur and unfiltered! The result is a full-bodied red wine with soft tannins and a fruity taste of dark berries. It´s a good companion to lamb and deer.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Total Sulfur:</b>	26 mg
<b>Residual Sugar:</b>	2.29 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (9 years)
<b>Optimum Drinking Year:</b>	2020 - 2025

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Blauburger 100 %   15 - 15 years 3500 plants/ha   2000 - 2500 liter/ha
<b>Sea Level:</b>	330 m
<b>Soil:</b>	loam   large Gföhler Gneis   medium mica schist   little

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes

<b>Mazeration:</b>	completely destemmed
<b>Juice Extraction:</b>	yes   10 %
<b>Mash Fermentation:</b>	complete destemming   fermentation vat   6 week(s) squashed   Stems: 0 %
<b>Fermentation Process:</b>	manual punch down   1 x day
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel
<b>Bottling:</b>	natural cork   end/september 2017