

Blauburger PUR 2017



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. After 2 years of aging it was bottled unfined and unfiltered! Although it is rather light in alcohol the Blauburger PUR 17 is a full-bodied, fruity wine with soft tannins and a long finish. We recommend serving it to food, It’s a good companion to steaks or Pasta.

Wine Type:	still wine red dry
Alcohol:	11.5 %
Residual Sugar:	1.1 g/l
Acid:	5.6 g/l
Total Sulfur:	16 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	16 - 19 °C
Aging Potential:	medium (13 years)

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Wein aus Österreich
Site Type:	plateau
Varietal:	Blauburger 100 % 16 - 16 years 3500 plants/ha 2000 - 2500 liter/ha
Sea Level:	330 m
Soil:	loam large Gföhler Gneis medium mica schist little

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes

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