

Blauburger PUR 2018



Wine Description

Our Blauburger PUR grows on the site "Hiesberg", a clay soil with very stony underground (mica schist, quartz) in about 380m above sea level on the northern boarder of Kamptal. There the climate is already very much influenced from the cold and rough winds and nights from the region "Waldviertel". This brings fruitiness into the grapes. Der Blauburger PUR 18 was - like all of our wines - harvested by hand and fermented spontaneously. The grapes were very ripen, the stalks already lignified because the harvest was very late. The whole bunches were only stamped by feed and left for 6 weeks on the skin without moving. Afterwards, the wine was reched in small used oak barrles to mature for another year before it got bottled unfiltered and only with a small addition of sulphur. Der Blauburger PUR 18 ist a fruity, thick red wine with soft tannins and a long finish. It fits perfect to game dishes and steak.

Wine Type:	still wine red dry
Alcohol:	13 %
Residual Sugar:	1.37 g/l
Acid:	5.7 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (9 years)
Optimum Drinking Year:	2022 - 2027

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Wein aus Österreich
Site Type:	plateau
Varietal:	Blauburger 100 % 17 - 17 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
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
Sulfur Added:	no
Maturing:	large wooden barrel
Bottling:	natural cork