

# Blauburger PUR 2021



## 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. 2021 brought us very ripen and beautiful grapes that were harvestet by hand (like all of our wines), fermented spontaneously and then filled in small used oak barrels to mature. After about 1 year of ripening on the fine yeasts, it was bottled unfiltered and with only a litte addition of sulphur. The result is a very fruity and thick red wine with soft tannins and a long finish - a wine with potential for storage. Our recommendation is to serve it with food like deer ragout or a nice steak.

**Wine Type:** still wine | red | dry

**Alcohol:** 13 %

**Residual Sugar:** 1 g/l

**Acid:** 4.6 g/l

**Certificates:** organic, Demeter

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

**Aging Potential:** medium (9 years)

**Optimum Drinking Year:** 2025 - 2030

## Vineyard

**Origin:** Austria, Kamptal, Mollands

**Quality grade:** Landwein aus Österreich

**Site Type:** plateau

**Sea Level:** 330 m

**Soil:** loam | large  
Gföhler Gneis | medium  
mica schist | little

## Harvest and Maturing

**Harvest:** handpicked

**Fermentation:** spontaneous

**Malolactic Fermentation:** yes

**Mash Fermentation:** complete destemming | fermentation vat | 6 week(s)  
squashed

**Maturing:** large wooden barrel