

WELLANSCHITZ
NECKENMARKT
BURGENLAND



CENTRAL
Blaufränkisch
Schiefer&Lehm

<i>Vineyards & Soil:</i>	High plateau in Unterpetersdorf; deep loam with quartz content, pseudogley, high water storage capacity. Hochberg in Neckenmarkt, mica schist with gneiss content, high minerality
<i>Age of vines:</i>	19-61 years
<i>Altitude:</i>	250-400 meters
<i>Harvest & Yield:</i>	End of September, 40 hl / ha
<i>Vinification:</i>	20-day spontaneous fermentation in stainless steel, pneumatic punching down of the mash cake, followed by malolactic fermentation, maturation in 1500lt. & 3500lt. barrels from local cooperages.
<i>Alcohol:</i>	13,5 %vol.
<i>Acidity:</i>	5 g/l.
<i>Maturity for drinking:</i>	4Now and in the next 10 years
<i>Tasting notes:</i>	Strong ruby garnet, violet reflections, heart cherry fruit with a delicate herbal-spicy underlay, blackberry confit, candied orange zest, cherries, red berry fruit, fresh structure, mineral finish.
<i>Food recommendation:</i>	Braised lamb in red wine onions. Tip: Also perfect with all kinds of game dishes.