

# MEINKLANG



Demeter-Hof

## Blaufränkisch 2017

Region:  
Austria >  
Burgenland >  
Neusiedlersee

Soil profile:  
Sandy loam soils with rocky  
topsoil.  
A cooler vineyard spot.

Character:  
berry fruit, charming, a steadfast  
stalwart

Grape varieties:  
100% Blaufränkisch

Optimal drinking & cellaring:  
16-18°C  
up to 4 years

Vinification:  
Picked in late September,  
fermented spontaneous over 10  
days on the mash in open  
stainless-steel tanks. After a  
gentle press the wine aged 8  
months partly in big used oak  
barrels and stainless-steel.



Alcohol:  
12.0 %vol

Acidity:  
6.5 g/l

Residual sugar:  
1.2 g/l

Total sulphur:  
25 mg/l

Closure:  
Nomacork Green Line

Filtration:  
none

Additives:  
none (vegan)

Packaging:  
0.75 l >  
6 per case >  
19 per layer

Certified:  
Demeter  
Austria Bio Garantie