

Dürrau 2003

Origin	Horitschon/Mittelburgenland
Site	Dürrau
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	48 years
Density	5700 vines/ha
Crop	3200 lt/ha
Vintage	4th October 2003
Vinification	Native yeast fermentation in wooden tanks, pressed after 17 days of mash-state, biological malolactic fermentation in new barrique barrels
Aging	19 months in barrique barrels
Analysis	14,2 % vol. of alcohol, 5,6 g/lt of total acidity, 1,7 g/lt residual-sugar
Bottling date	Oktober 2005
Mellowness	2005-2015
Best at	18°C / 64.4°F
Degustation-note	In 1999 Franz Weninger for the first time vinified his Blaufränkisch grapes from the Dürrau site as a single-site wine. The wine represents the rough-and-ready variety of the Blaufränkisch, robust, rich in extracts, superb tannins, and a strong smoky, woody flavor. Exceptionally dark, ruby-pomegranate colour, intensive blackberry aromas, the juicy fruitiness of black cherries give this dense wine that is very typical for this region its distinctive quality.
Recommended food	Delicious combination with duck and pheasant.