

# Bio-weingut Schreiner 2019 Blaufränkisch (Burgenland)

WineWise Code	ASC-BF19
Country	Austria
Region	Burgenland
Alcohol by Volume	12.9
Acidity	6
Residual Sugar	1
Closure	Screw-top
Annual cases produced	350 cases
Varieties	100% Blaufränkisch
Maceration Notes	10 days
Pumpover or Punchdown?	yes
Destemming	Complete
Fermentation vessel	Barrel
Fermentation duration	10 days
Aging method	Cask 50%, Used Barrique 50%
Aging duration (months)	14 months
Filtered?	Yes
Fining agents	None
Yeast	Cultured, Spontaneous
Lees Contact or Stirring	Yes, for a short time before bottling
Malolactic	Yes
Added Sulfur	Yes, 70 mg/L
Vineyard Name	Gemärk
Soil Type(s)	Calcareous
Elevation (meters)	200
Vineyard Aspect	East
Vine age (years)	30
Vine Yields hl/ha	40
Farming practices	Certified Organic
Grape Picking	Hand-harvested

## WineWise Notes:

The estate's classic Blaufränkisch is an authentic introduction to its strongest suit. Grown in a parcel called Gemärk, whose salient components are limestone, sand and sandstone, and sporting a mere 12.4% alcohol, it was aged in large old oak casks for 14 months. The blackberry fruit and iron filings undertone are characteristic of classic Blaufränkisch from Burgenland. Simultaneously friendly and serious, this wine brings off a tightrope act with great aplomb.

Gernot and Victoria Schreiner are a magnetic couple who have pursued their own singular way in wine since taking over their 6 hectare estate in their hometown of Rust. Their adherence to organic practice far exceeds the requirements for certification, extending as it does to everything that they utilise in their vineyards and winery, including what they eat and what they pack with. It is a truly holistic and entirely sincere approach to life that one has to respect. But when one considers the quality of the wines that they make, one is awestruck by the magnitude of their achievement. These are people of the highest quality whose nature is reflected in the authenticity and limpidity of their wines. It is frankly astonishing that their wines have not been discovered before in America.



## Notes from the producer:

2007 taken over by Gernot and Victoria from Gernot's uncle, Johannes Schreiner. Until then 100% ex cellar sales to private consumers in combination with a bike rental in the house. Until the 1980s, the winery was traditionally run as a mixed agricultural estate (viticulture, pigs, cattle, chickens) by the grandparents of Gernot, Edith and Alfred Schreiner.

In 2007, Gernot's vineyards, which he had already planted or cultivated in the 1990s in addition to his main occupation at a winery in Rust, were merged with the vineyards of Gernot's uncle Johannes. The entire vineyard area was immediately managed organically and applied for certification after the 2007 harvest. From the vintage 2012 on the wines have been certified organic.

In the 10 years of management by Gernot and Victoria, the ex cellar sales have diminished and merely make up a small part of the total wine sales. During this time, not only were the vineyards converted, but also was the 400-year-old town house in the middle of Rust's old town, owned by Schreiner family for about 100 years, was gradually and authentically renovated and revitalised.

In 2018 the Schreinners took an important step in their vineyards: they selected and planted a Blaufränkisch-PIWI variety explicitly for vinification.

