

Bio-weingut 2019 Blaufränkisch (Burgenland) Liters

WineWise Code	ASC-BFL19L
Country	Austria
Region	Burgenland
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 100%
Aging duration (months)	14 months
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	Yes, for a short time before bottling
Malolactic	Yes
Added Sulfur	Yes
Vineyard Name	Gemärk, Plachen, Tumer
Soil Type(s)	Calcareous, Loam
Elevation (meters)	200
Vineyard Aspect	East
Vine age (years)	25
Vine Yields hl/ha	50
Farming practices	Certified Organic
Grape Picking	Hand-harvested
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WineWise Notes:

There is something slightly absurd about a wine of this elegance and class being put into a cheap screw-top liter bottle and then essentially given away. Every Schreiner virtue is there : limpidity, silky texture, bright and crunchy berry flavour shot through with an iron tone, and a stubbornly long finish. All in a frame of 12% alcohol. 2018 was a generous vintage, so we got more than usual. But it will not last long, because there is simply no other wine from anywhere that delivers so much for so little.

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.

