

weninger



Ponzichter

Ponzichter was a name for the German-speaking minority of winegrowers in the Sopron region. The Hungarians called the German winegrowers like this, because they grew vegetables, mainly beans, between the wine rows.

This piqued my interest because it is very special from a biodynamic point of view. First of all, if there was a bad vintage, the farmers still had something to eat. But second, the beans count to the legumes, and thus they have the ability to assimilate nitrogen from the air to the soil. While today we are working hard to achieve the sustainable circle in winegrowing, they had no other choice than to do so.

The wine is a light red grown on our biodynamic vineyards in Hungary and Austria.



weninger

| | |
|---------------------------------|-------------------------------------------------------------------------|
| Variety | Blaufränkisch / Pinot Noir / Syrah |
| Alcohol | 12.5% |
| Allergens | contains sulphites / vegan |
| Origin | Horitschon / Mittelburgenland and Balf / Sopron |
| Climate | Pannonian with illyrian influences / Pannonian |
| Soil | loam / gneiss |
| Altitude above sea level | 230 meter / 200 meter |
| Cultivation method | organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402 |
| Clone & rootstock | diverse |
| Training system | Guyot |
| Crop | 40 hl / ha |
| Harvest | selective hand harvest / September 2021 |
| Fermentation | spontaneous / one part mash and one part whole berries |
| Ageing | 16 months in 40 year old oak casks / natural malolactic fermentation |
| Acidity | 6.3 g/l |
| Residual sugar | 0.7 g/l |
| Sulphur total | 13 mg/l |
| Sulphur added | 10 mg/l |
| Bottling | 40 000 bottles / May 2023 / no filtration / own bottling plant |
| Drinking temperature | 14-16°C |

