

Bio-weingut Schreiner 2016 Blaufränkisch "Rhodolith" (Burgenland)

WineWise Code	ASC-BFR16
Country	Austria
Region	Burgenland
Producer	Bio-weingut Schreiner
Color	Red
Case Size	12x750
ABV	13.5
Acidity	6.3
Annual production (cases)	1000
Varieties	100% Blaufränkisch
Maceration Notes	14 days
Pumpover/Punchdown?	yes
Fermentation duration	14 days
Aging duration (months)	14 months
Filtered	Yes
Lees Contact / Stirring	lees contact for a short time before bottling, no stirring
Malolactic?	Yes
Added Sulfur	Yes
Vineyard Name	Oberer Wald, Gemärk
Elevation (meters)	200
Vine Age (years avg)	25
Vine Yields (HL/HA)	25
Farming Practices	Organic
Grape Picking	Hand-harvested

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, 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, 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.



WineWise Notes:

Rhodolith is an unusual stone of petrified algae, found in limestone form on the surface of the vineyard. Gernot made us an irresistible offer in the interests of showing you what he can achieve with Blaufränkisch beyond his excellent basic wines. Made from a special clone of the grape and aged for 14 months in second- use large barrels, this gorgeous wine sports a deep colour, svelte texture and fantastically pure flavour, predicatably suffused with the iron tone that makes this variety so distinctive. Like all Schreiner wines, the value is improbable for the quality.

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.