JOISEPH – fact sheet Schieferberg

Wine:	Schieferberg
Vintage:	2022
Vineyard:	Schieferberg Home - Beste Lagen
Grape variety:	Blaufränkisch
Harvest:	Handpicked in small crates, meticulous manual selection in the vineyard
Production method:	Crushed, 2 weeks maceration with juice pour over. Then pressed and after settling of fine lees put into 500 litre barrel
Acidity:	6.8 ‰
Residual sugar:	1.0 g/L
Alcohol:	12.7 %
pH:	3.2

Imagine a Punschkrapferl. Similarly, the core of the Leithaberg wine-growing region consists of slate, the glaze being limestone deposits from the primeval Parathethys Sea. Where the rain has washed away the limestone over time, slate emerges. Blaufränkisch from slate soils is silky cool, mineral-rich and wonderfully flavoursome!

About JOISEPH: Founded in 2015 | organic | natural wines | JOISEPH is a word play of Jois (origin of the grapes) and Joseph (a traditional name for someone who does wines like in former times: No cultured yeast, no enzymes, no additives …) | all wines unfined and unfiltered | 10 hectares of vineyards on 24 plots | 3 hectares of meadows and orchards | 10 wines (5 whites, 1 rosé, 4 reds) 15 export countries, over 90 % export