

# MORIC

2008  
**BLAU  
FRÄNKISCH**

BURGENLAND  
ÖSTERREICH QUALITÄTSWEIN TROCKEN  
MIT STAATLICHER PRÜFNUMMER L-N 4532/08  
PRODUZIERT UND ABGEFÜLLT VON ROLAND VELICH GMBH, A-7051 GROSSHÖFLEIN  
ENTHÄLT SULFITE/CONTAINS SULFITES  
WWW.MORIC.AT  
12,5% VOL 750 ML  
MORIC

**BLAUFRÄNKISCH BURGENLAND 2008** ...is, so to speak, the 'house brand' of Moric. This wine has been produced from 8-45 year old vines from Neckenmarkt, Lutzmannsburg and Zagersdorf. A lovely translucent colour, our Burgenländer is characterised by a fine and refined varietal typicity. The clarity of this wine is reinforced by its length and structure, which bless it with balance and aging-potential. Although one may enjoy this wine with the greatest pleasure in its youth, it will develop significantly during the next five years in the bottle. Harvested at a yield of 39 hectolitres per hectare, 16 days fermentation on the skins in stainless steel and open vats. Élevage in 600-4500 litre casks for 12 months. Indigenous yeast. Malolactic fermentation in the cask, no fining and no filtration.

2007  
**MORIC**

BLAUFRÄNKISCH  
BURGENLAND ÖSTERREICH QUALITÄTSWEIN TROCKEN  
MIT STAATLICHER PRÜFNUMMER L-N 3951/09  
PRODUZIERT UND ABGEFÜLLT VON ROLAND VELICH GMBH, A-7051 GROSSHÖFLEIN  
ENTHÄLT SULFITE/CONTAINS SULFITES  
WWW.MORIC.AT  
13% VOL 750 ML

**MORIC BLAUFRÄNKISCH 2007** ...is a new wine for our estate. It marries the great heritage of Neckenmarkt with that of Lutzmannsburg, and embodies our concept of 'reserve' quality. 80% of the grapes come from the steep slate and limestone sites in Neckenmarkt, while 20% come from the sandy clay over limestone subsoil on the Lutzmannsburg plateau. The elegance and distinctive spice of the Neckenmarkter component and the earthy floral aromas of Lutzmannsburg combine to show a unity of great structure and finesse. Yet another proof of the great potential of Burgenländer Blaufränkisch. Grapes from 26-55 year old vines, fermentation with indigenous yeasts for three weeks on the skins. 20 months élevage in 500-1000 litre casks, no fining, no filtration.

2007  
**SANKT  
GEORGEN**  
BLAUFRÄNKISCH

BURGENLAND ÖSTERREICH QUALITÄTSWEIN TROCKEN  
MIT STAATLICHER PRÜFNUMMER L-N 3952/09  
PRODUZIERT UND ABGEFÜLLT VON ROLAND VELICH GMBH, A-7051 GROSSHÖFLEIN  
ENTHÄLT SULFITE/CONTAINS SULFITES  
WWW.MORIC.AT  
13% VOL 750 ML  
MORIC

**SANKT GEORGEN BLAUFRÄNKISCH 2007** ... comes from a single vineyard, in contrast to all other Moric wines. Its grapes grow at 300 metres above sea-level on a southerly-exposed site in the Leithagebirge. The character of this Blaufränkisch is determined on the one hand by the meagre chalk soils of this site, and on the other hand by the extremely small and loose-berried bunches on its vines. This combination results in a wine showing extraordinary aromatics, powerful tannins and the potential for long aging. 26 hectolitres per hectare. Three weeks spontaneous fermentation in wooden vats, 20 months élevage in 500-litre casks, no fining, no filtration.

2007  
**LUTZMANNS  
BURG**  
ALTE REBEN

BLAUFRÄNKISCH BURGENLAND ÖSTERREICH  
QUALITÄTSWEIN TROCKEN MIT STAATLICHER PRÜFNUMMER L-N 3954/09  
PRODUZIERT UND ABGEFÜLLT VON ROLAND VELICH GMBH, A-7051 GROSSHÖFLEIN  
ENTHÄLT SULFITE/CONTAINS SULFITES  
WWW.MORIC.AT  
13% VOL 750 ML  
MORIC

**LUTZMANNSBURG ALTE REBEN 2007** ...represents a selection made from the oldest vines and the best sites in Lutzmannsburg. The Lutzmannsburger plateau arose on top of a primordial volcano, and here the idyllic landscape encompasses a variety of soils—sand, clay and loam, in part lying above limestone subsoils. These confer an incomparably unique expression upon the Blaufränkisch, which manifests itself ideally in this wine. This wine has been harvested from six separate parcels, all picked and fermented separately. After at least eight months élevage in 500-litre casks, the initial blend is made, upon which the wine enjoys an additional twelve months in the barrel. 49-90+ year old vines. 27 hectolitres per hectare yield. 20-22 days maceration, spontaneous fermentation in open wooden vats and fermenters. 20 months élevage in 500-litre casks, no fining, no filtration.

2007  
**NECKEN  
MARKT**  
ALTE REBEN

BLAUFRÄNKISCH BURGENLAND ÖSTERREICH  
QUALITÄTSWEIN TROCKEN MIT STAATLICHER PRÜFNUMMER L-N 3953/09  
PRODUZIERT UND ABGEFÜLLT VON ROLAND VELICH GMBH, A-7051 GROSSHÖFLEIN  
ENTHÄLT SULFITE/CONTAINS SULFITES  
WWW.MORIC.AT  
13% VOL 750 ML  
MORIC

**NECKENMARKT ALTE REBEN 2007** ...represents a selection made from the oldest vines and the best sites in Neckenmarkt. The vines grow among nine parcels, on 75% slate, 20% limestone and 5% loam soils. The grapes are harvested separately, then fermented and elaborated for at least eight months in 500-litre casks. After this, an initial blend is made from the individual lots, which then enjoys a further twelve months in 500-litre oak. By means of this intensively painstaking technique, we gain important experience and empirical knowledge, year after year, about the individual vineyards. Only by virtue of this detailed practice can we choose the best barrels from each vintage, to give the assemblage that so desirable Neckenmarkter character which distinguishes this great wine. 39-82 year old vines. 25 hectolitres per hectare, 19-23 days maceration, spontaneous fermentation in wooden fermenters, 20 months élevage in 500-litre casks, no fining, no filtration.