

BLAUFRÄNKISCH 2011

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| Grape variety: | Blaufränkisch |
| Yield: | about 6.000 kg/ha |
| Vineyards: | The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Blaufränkisch. |
| Alcohol: | 13.0 Vol. % |
| Residual sugar: | 1.0 g/l |
| Acidity: | 5.1 g/l |
| Closure: | Vino-Lok [®] Glass stoppers |
| Finishing: | Fermentation in stainless steel vats at 30°C to 32°C |
| Tasting notes: | Our Blaufränkisch is marked by a deep red colour with violet rim. In the nose the wine shows an incredibly deep fruit which remembers of blackberries and cherries. On the palate the wine shows again impressions of spicy berries which are supported by fine hints of cold smoke. |
| Food recommendation: | Enjoy this wine to all kind of meat and cheeses. |
| Serve this wine at: | 16 – 18°C |
| Drink this wine from: | 2011 – 2016 |