



BLAUFRÄNKISCH 2020

Grape variety:	Blaufränkisch
Yield:	about 6.200 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The region belongs to the driest and hottest in Austria and gives ideal conditions for the grape variety Blaufränkisch.
Alcohol:	13.0 Vol. %
Residual sugar:	1.3 g/l
Acidity:	4.9 g/l
Finishing:	Fermentation in stainless steel vats at 30°C to 32°C, finish in stainless steel vats for 12 months, 10 % in used oak barrels
Closure:	Vino-Lok® Glass stoppers
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:	2021 – 2026

