



## BLAUFRÄNKISCH 2018

<b>Grape variety:</b>	100% Blaufränkisch
<b>Average yield:</b>	about 6.000 kg/ha
<b>Vineyards:</b>	The grapes grow in our vineyards in the region of the Neusiedlersee which are characterized by dry, gritty and mineral soils. Our region is known to be one of the driest and hottest in Austria and provides ideal conditions for the production of high-quality red wines.
<b>Alcohol:</b>	13.5 Vol. %
<b>Residual sugar:</b>	1.0 g/l
<b>Acidity:</b>	4.7 g/l
<b>Closure:</b>	Stelvin screw caps
<b>Finishing:</b>	Fermentation in stainless steel vats at 28°C to 30°C, finish in stainless steel and large wooden vats
<b>Tasting notes:</b>	Our Blaufränkisch is marked by a deep red colour with violet rim. In the nose the wine shows an incredibly fine fruit which remembers of blackberries and cherries. On the palate again spicy berries which are supported by fine hints of cold smoke. Long lasting and very good potential.
<b>Food recommendation:</b>	Enjoy this wine to spicy beef and lamb dishes
<b>Serve this wine at:</b>	16 – 18°C
<b>Drink this wine from:</b>	2020 – 2023

