



BLAUFRÄNKISCH 2018

Grape variety:	100% Blaufränkisch
Average yield:	about 6.000 kg/ha
Vineyards:	The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for high quality wines.
Alcohol:	13.5 Vol. %
Residual sugar:	1.0 g/l
Acidity:	4.7 g/l
Finishing:	Fermentation in stainless steel vats at 28°C to 30°C, finish in stainless steel vats for 8 months
Closure:	Stelvin screw caps
Tasting notes:	Our Blaufränkisch shows a deep red color with a violet rim. In the nose it shows incredibly fine fruit which remind us of blackberries and violet. On the palate you can recognize deep and spicy berry fruit again, which is backed up by fine tobacco notes and ends with an elegant finish.
Food recommendation:	Our Blaufränkisch not only matches perfectly to the traditional Austrian "Jause", but also to hearty meat dishes as beef, lamb or even poultry and pizza.
Serve this wine at:	16 - 18°C
Drink this wine from:	2020 - 2023

