

Blaufränkisch

semi-dry, 2013

Blaufränkisch is a very old and traditional Austrian red wine variety and one of the most precious vines we have. Its main characteristic lies in the pronounced fruitiness which very few other grapes are able to approach. Other distinctive qualities are an appealing tannin level, an inspiring acidity and the noticeable influence of the soil on the overall appearance. Blaufränkisch wines are famous for their easy drinkability which they are able to prove at many opportunities.

Tasting Notes: Poured in a glass this Blaufränkisch shows a beautiful red colour. Its fruity bouquet reminisces of wild berries. Full fruits and smoothness dominate the taste and the wines slight sweetness appeals harmoniously to the palate.

Food Suggestion: This Blaufränkisch is well rounded and pleasing to drink. It is also an ideal companion at the table for many different foods but especially for grilled or roasted meat.

Aging Potential: Reaches its optimum 1-2 years after the harvest. Can be kept for 4-5 years or more.

Drinking Temperature: 17 °C

Alcohol content: 12.5 % vol **Sugar Content:** 10.2 g/L **Acidity:** 5 g/L



Native of the Burgenland like the hare.

Hares are of course just as common outside the Burgenland but we do have lots of them. Especially the young ones hide still between the plants where they are almost perfectly disguised. And even better, juicy herbs almost grow into their mouths. The juicier the herbs, the less interesting the young vines are for them which then benefits the winegrowers. We do like that!



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