

Blaufränkisch

dry, 2012

Blaufränkisch is a very old and traditional Austrian red wine made from one of the most precious grapevines 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 noticable influence of the soil on the overall appearance. Blaufränkisch wines are famous for their drinkability which they are able to prove at many opportunities.

Tasting Notes:

This dry Blaufränkisch shimmers in a beautiful red colour and shows slightly violet tones on the edge. The pronounced fruity bouquet is reminiscent of dark wild berries and interacts harmonically with its tender-tart aromatic flavour.

Food Suggestion:

The Blaufränkisch is round, very palatable to drink and thus an ideal companion at the table for a wide range of dishes.

Aging Potential:

Reaches its optimum one to two years after the harvest. Can be kept for four to five years or more.

Drinking Temperature:

18 ° C

Alcohol content: 12.5 % vol

Sugar Content: 1.0 g/L

Acidity: 5.2 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 youngs 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!

Wine made from organic grapes AT-BIO-402



AT-BIO-402
Österreich-Landwirtschaft

