

# Blaufränkisch

## 2019

Blaufränkisch is a very old and traditional Austrian red wine made from one of the most precious grapevines we have. The main characteristic lies in its pronounced fruitiness that very few other grapes are able to match. Other distinctive qualities are an appealing tannin level, an inspiring acidity and the noticeable influence of the soil on its 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 with slightly purple edges. Its fine fruity bouquet reminds of red berries and is in perfect harmony with its juicy, well-balanced taste.

### Food Suggestion:

The Blaufränkisch is round, easy to drink and therefore always an ideal companion at table with a variety of dishes, such as pasta and grilled or roasted meat courses.

### Ageing 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: 3,7 g/L

Acidity: 5.5 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 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!

