

Blaufränkisch

semi-dry, 2011

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: This semi-dry Blaufränkisch glistens in a beautiful dark red. Its bouquet is fruity and reminiscent of dark berries. In taste the wine combines decent sweetness and tender-tart tannins to an exceptionally mild and harmonic ensemble that pleases every palate.

Food Suggestion: A semi-dry Blaufränkisch is an ideal wine for contemplative afternoon and evening hours light meals or and to almost every other occasion.

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:** 10.5 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!

Wine made from organic grapes AT-BIO-402

