Blaufränkisch

semi-dry, 2016

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 that 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 wine's overall characterisitics. Blaufränkisch wines are famous for their drinkability which they are able to prove at many occasions.

Tasting Notes: Poured in a glass this Blaufränkisch shines in a full red colour. Its fruity bouquet reminisces of wild berries. Lush fruits and smoothness dominate the taste while the wine's slight sweetness appeals harmoniously to the palate, making its tannins soft and enjoyable.

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

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:** 5.2 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!

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