



Blaufränkisch halbtrocken 2023

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

In the glass, this Blaufränkisch glows in muted red with light purple edges. Its fine bouquet is reminiscent of wild berries. Juicy fruitiness plays around the palate and the discreet residual sweetness complements mild tannins to a pleasantly harmonious body.

Food suggestion

The Blaufränkisch is round, pleasant to drink and thus always an ideal companion at the table with a variety of dishes, such as grilled and roasted meats, casseroles or pasta.

Ageing potential

Reaches its optimum 1-2 years after the harvest. Can be kept for 5 to 7 years.

Details

Drinking Temperature: 17° C, Alcohol Content: 12.5 %vol, Sugar Content: 12.4 g/L, Acidity: 5.3 g/L,



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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 us winegrowers. We do like that!