Blaufränkisch 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 notiecable influence of the soil on its overall appearance. Blaufränkisch wines are famous for their drinkability which they are able to prove at many opportunities.

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Tasting notes

This dry Blaufränkisch shimmers in beautiful red with light violet edges. The fruity bouquet is reminiscent of red berries and harmonizes excellently with its spicy-soft tannins.

Food suggestion

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

Ageing potential

Reaches its optimum 1-2 years after the harvest. Can be kept for 5-8 years.

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 us winegrowers. We do like that!

Details

Drinking Temperature: 17° C, Alcohol Content: 12.5 %vol, Sugar Content: 3 g/L, Acidity: 5.4 g/L,

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