

Blaufränkisch 2005

Origin	Horitschon/Mittelburgenland
Site	Gfanger
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	20-25 years of age
Density	4000 vines/ha
Crop	5000 lt/ha
Vintage	5th-10th October 2005

Vinification Native yeast fermentation in steel tanks, pressed after 15 days of mash-state, biological malolactic fermentation in big oak barrels

Aging Analysis 13 months in big oak barrel
13,0 % vol. of alcohol, 5,9 g/lt of total acidity, 1,4 g/lt residual-sugar

Bottling date October 2006

Mellowness Best at 2006-2010
18°C / 64.4°F

Degustation-note Fruity and spicy aroma, typical for Blaufränkisch with fragrances of sweet cherry and dark berries. A lot of fruit and delicate spice again on the palate, with ripe tannins, long play and beautiful structure, inspiring play of fruit and acidity. Full-bodied and juicy with a long finish.

Recommended food Pasta an meat dish

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