

Blaufränkisch Hochäcker 2005

Origin	Horitschon/Mittelburgenland
Site	Hochäcker
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	36-37 years of age
Density	4500 vines/ha
Crop	4000 lt/ha
Vintage	10th-12th October 2005
Vinification	Native yeast fermentation in steel tanks, pressed after 15 days of mash-state, biological malolactic fermentation in a large oak barrels
Aging	90% - 17 months in big oak barrel 10% - barrique
Analysis	13,5 % vol. of alcohol, 5,6 g/lt of total acidity, 1,9 g/lt residual-sugar
Bottling date	January 2007
Mellowness	2007-2012
Best at	18°C / 64.4°F
Degustation-note	Strong ruby; typical fine Blaufränkisch nose, great presence of fruits such as cherry and plum, fine roasted flavours; Very elegant on the palate, the extract leads to a warm and friendly character, fruits are well recognisable, well embedded fine tannins; elaborated aftertaste
Recommended food	Good match for mediterranean cuisine

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