

Blaufränkisch Kirchholz 2004

Origin	Horitschon/Mittelburgenland
Site	Kirchholz
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	31 years of age
Density	4000 vines/ha
Crop	4000 lt/ha
Vintage	18th October 2004
Vinification	Native yeast fermentation in oak tanks, pressed after 15 days of mash-state, biological malolactic fermentation in barrique barrels
Aging	10 months in barrique barrel
Analysis	13,5 % vol. of alcohol, 5,2 g/lt of total acidity, 0,8 g/lt residual-sugar
Bottling date	December 2005
Mellowness	2006-2015
Best at	18°C / 64.4°F
Degustation-note	This wine is characterized by a dark ruby- pomegranate colour, a clear, spicy blaufränkisch fruit with distinctive mineral notes. Full-bodied on the palate with a pronounced fruity flavour of plums and blackberries and striking tannins!
Recommended food	good with well-seasoned Italian cuisine

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