

Blaufränkisch Kirchholz 2005

Origin	Horitschon/Mittelburgenland
Site	Kirchholz
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	32 years of age
Density	4000 vines/ha
Crop	4000 lt/ha
Vintage	6th October 2005
Vinification	Native yeast fermentation in oak tanks, pressed after 10 days of mash-state, biological malolactic fermentation in barrique barrels
Aging	10 months in barrique barrel
Analysis	13,0 % vol. of alcohol, 6,0 g/lt of total acidity, 1,1 g/lt residual-sugar
Bottling date	December 2005
Mellowness	2007-2015
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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