

Blaufränkisch Reserve 2004

Origin	Horitschon/Mittelburgenland
Site	Hochäcker, Raga, Dürrau
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Blaufränkisch
Age of Vines	30-40 years of age
Density	5000 vines/ha
Crop	3500 lt/ha
Vintage	10th October 2004
Vinification	Native yeast fermentation in wooden tanks, pressed after 20 days of mash-state, biological malolactic fermentation in new barrique barrels
Aging	16 months in barrique barrels
Analysis	13,5 % vol. of alcohol, 5,8 g/lt of total acidity, 1,0 g/lt residual-sugar
Bottling date	August 2006
Mellowness	2007-2015
Best at	18°C / 64.4°F
Degustation-note	Deep scent of sour cherry and herbal liquor with a ripe note of wood. Juicy fruit of plum and elder, fine tannic structure and lively acid on the palate, yet velvet, dense and fleshy. The aftertaste is elegantly spicy and reminiscent of herbals and thyme. Reserve stands for old vines, selected grapes and aging in barrique barrels. 90 points - Falstaff wine guide
Recommended food	Wild duck haunch with dumplings made of rolls and thyme