

# Blaufränkisch Reserve 2005

<b>Origin</b>	Horitschon/Mittelburgenland
<b>Site</b>	Hochäcker, Raga, Dürrau
<b>Soil</b>	Chalybeate clay with high coarse fraction.
<b>Vine Variety</b>	Blaufränkisch
<b>Age of Vines</b>	30-40 years of age
<b>Density</b>	5000 vines/ha
<b>Crop</b>	4000 lt/ha
<b>Vintage</b>	10th October 2005
<b>Vinification</b>	Native yeast fermentation in wooden tanks, pressed after 20 days of mash-state, biological malolactic fermentation in barrique barrels
<b>Aging</b>	16 months in barrique barrels
<b>Analysis</b>	13,5 % vol. of alcohol, 6,1 g/l of total acidity, 0,8 g/l residual-sugar
<b>Bottling date</b>	August 2007
<b>Mellowness</b>	2008-2016
<b>Best at</b>	18°C / 64.4°F
<b>Degustation-note</b>	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.
<b>Recommended food</b>	90 points - Falstaff wine guide Wild duck haunch with dumplings made of rolls and thyme

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