

# Blaufränkisch Saybritz 2005

<b>Origin</b>	Eisenberg /Südburgenland
<b>Site</b>	Saybritz
<b>Soil</b>	
<b>Vine Variety</b>	Blaufränkisch
<b>Age of Vines</b>	37 years
<b>Density</b>	6000 vines/ha
<b>Crop</b>	4000 lt/ha
<b>Vintage</b>	15th October 2005
<b>Vinification</b>	Native yeast fermentation in oak tanks, pressed after 10 days of mash-state, biological malolactic fermentation in barrique barrels
<b>Aging</b>	6 months in barrique barrel 7 months in large oak barrel
<b>Analysis</b>	13,0 % vol. of alcohol, 5,5 g/lt of total acidity, 0,9 g/lt residual-sugar
<b>Bottling date</b>	December 2006
<b>Mellowness</b>	2006-2012
<b>Best at</b>	18°C / 64.4°F
<b>Degustation-note</b>	Strong ruby; typical fine Blaufränkisch nose, great presence of fruits such as cherry and plum, very elegant on the palate, character, fruits are well recognisable, well embedded fine tannins.
<b>Recommended food</b>	good with well-seasoned Italian cuisine

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