

Blaufränkisch Reserve 2013

Region:	Austria-Burgenland-Neusiedlersee
Soil:	Black Soil
Grape Variety:	Blaufränkisch
Output:	5.000 l/ha
Closure:	Natural Cork
Size:	0.75l
Alcohol:	13.5 vol
Acidity:	5.2 g/l
Residual Sugar:	2.3 g/l
Vinification:	vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards for 17 months in new barriques
Character:	45-year-old vines from the single vineyard Römerstein give this Blaufränkisch structure and complexity. Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning.
Food pairings:	Pot-roasted lamb, Roast duck, Beef tenderloin
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314098

