



Blaufränkisch

2022

With its intense ruby red core and slender purple rim, this Blaufränkisch presents itself both slightly earthy and rather spicy.

The nose is dominated by the scent of huckleberries and blackberries, cinnamon and pepper.

Cloves and blueberries, accompanied by a subtle earthiness, also appear on the generous fruit-driven palate.

With dry, invigorating acidity and tangy tannin, this Blaufränkisch carries its firm body into a spicy, long finish.

FRESH & FRUITY

DETAILS



FARMING: organic



VINIFICATION: dry, mash fermentation in steel tanks, 1/3 used wood for 12 months



ALCOHOL: 13%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 12 to 14°C

ACIDITY: 6.1 g/l

RESIDUAL SUGAR: 1 g/l



RECOMMENDED WITH: meat dishes, hauerjause, rustic dishes and pasta dishes



BEARING POTENTIAL: 2 to 4 years



CONTAINS SULFITE