

Data sheet →

Blaufränkisch 2020



Available in
750ml

SITE & SOIL sandy-loamy topsoil with limestone-rich subsoil

GRAPE VARIETY Blaufränkisch

VINTAGE 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

DESCRIPTION Clean as a whistle blackberry fruit is impressive in the nose, and the wine is luxuriant on the palate, but with a silky tannin structure and very precise acidity that renders it fresh and dynamic into the finish.

> **HARVEST** end of Septemeber, harvested by hand

> **FERMENTATION** 12 days closed fermentation on the skins at 30–32°C, followed by malolactic fermentation

> **ÉLEVAGE** in French oak barriques

> **ALCOHOL** 13.2% vol

> **ACIDITY** 5.3 g/l

> **RESIDUAL SUGAR** 1.3 g/l

> **FOOD PAIRING** Delicate preparations of wild game like filet of venison, or wildfowl such as pheasant or partridge – accompanied by spicy red cabbage with juniper, bay leaves and black pepper.

> **SERVING TEMPERATURE**
16-18°C