

Datenblatt →

Ried Bärnreiser 2021



Verfügbar in
0,75lt.

SITE & SOILS Ried Bärnreiser is situated on the eastern edge of the Danube gravel terrace of the Arbesthaler Hills, and is not directly demarcated by any woodland. Its name comes from the Middle High German “Reisern”, which indicates that the natural vegetation consisted only of scrub and brushwood on this barren, gravelly and hot site. The upper slope is covered with quartz gravel – finely crushed stone, which in places also covers the finer-grained Miocene deposits (dating from the Pannonian stage) of clayish silt and sand lower down. The soils are quite rich in lime and very deep beneath the pebble and gravel layers, which gives the wines particular complexity.

SORTE: Blaufränkisch

VINTAGE 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

BESCHREIBUNG Ein verführerischer, puristischer Blaufränkisch! Duftende Noten nach reifen Waldbeeren, Cassis sowie einer brombeerigen Kräuterwürze. Sehr engmaschig und kompakt am Gaumen. Dieser Blaufränkisch strahlt durch seine kühle Eleganz und seiner anregenden Säure. Straffe, sowie elegante Tannine mit großem Reifepotential. Länge statt Breite!

- > **HARVEST** end of September to beginning October hand-selected in multiple passes
- > **FERMENTATION** 14-20 days spontaneous fermentation on the skins at 30-32°C in wooden vats, followed by malolactic fermentation in bid old barrels
- > **ÉLEVAGE** 20 months in 1200 lt. barrels
- > **ALCOHOL** 14,4 % Alk
- > **ACIDITY** 6,1 g/l
- > **RESIDUAL SUGAR** 2,5 g/l
- > **FOOD PAIRING** Der Wein fürs Festtagsessen: Wildspeisen, Steaks, Schmorgerichte von dunklem Fleisch. Alles was, Kraft und Dichte hat.
- > **SERVING TEMPERATURE** 16-18°C
- > **MATURITY** 2024 – 2038

