

Data sheet →

Blaufränkisch 2023



Available in
750ml

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

GRAPE VARIETY Blaufränkisch

VINTAGE 2023 A promising, exciting and excellent wine vintage from Carnuntum. Due to the cool weather and of April, the vines sprouted relative lately. During summer we got sufficient amount of rain and many hours of sunshine. The water reserves were particularly important for the start of ripening. The expectations of vintage 2023 are very high – we had a great harvest without any interruption, with always warm and dry temperatures. We had perfect, ripe grape material – without any diseases. The harvest volume was a little bit lower, but we looking forward to highest qualities with incredible concentration and finesse.

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** 13,5% vol

> **ACIDITY** 5,2 g/l

> **RESIDUAL SUGAR** 1,0 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