

Data sheet →

# Blaufränkisch 2017



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

**GRAPE VARIETY** Blaufränkisch

**VINTAGE 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**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.



92 Points

> **HARVEST** beginning to middle of October, harvested by hand

> **FERMENTATION** 10 days closed fermentation on the skins at 30–32°C, followed by malolactic fermentation

> **ÉLEVAGE** in French oak barriques

> **ALCOHOL** 13.5% vol

> **ACIDITY** 5.3 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

Available in  
750ml