



BLAUFRÄNKISCH RESERVE 2015

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 70 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2020 - 2025

AWARD

Falstaff:	92
A la Carte:	93

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Spitzerberg, Prellenkirchen
Normal Classification:	Reserve
Site Type:	hillside
Varietal:	Blafränkisch 100 % 10 - 35 years 3500 - 5000 plants/ha 2600 - 3000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	limestone

HARVEST AND MATURING

Harvest:	handpicked end/september - middle/october
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % large wooden barrel 500 L used barrel 6 - 7 day(s) 24 - 26 °C
Fermentation:	spontaneous large wooden barrel 500 L used barrel 6 - 7 day(s) 24 - 26 °C
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	large wooden barrel 500 L used barrel 14 month(s)
Time on the Full Yeast:	12 month(s)
Bottling:	natural cork beginning/september 2017

PRODUCT CODES



EAN: 9120039622088
EAN / carton 6: 9120039623085