

## Ried GOLDBERG, Blaufränkisch 2016

<b>Origin:</b>	Austria, Burgenland, Schützen am Gebirge
<b>Quality grade:</b>	Leithaberg DAC
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch
<b>Soil:</b>	mica schist loamy

### Cellar

<b>Harvest:</b>	handpicked
<b>Skin Contact:</b>	3 week(s)
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   open fermentation vat
<b>Fermentation Process:</b>	manual punch down
<b>Maturing:</b>	oak barrel   500 L   26 month(s)

### Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5.8 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic

### Wine Description

A legendary Blaufränkisch. Refreshing wild cherry fruit, a hint of blackberry and subtle floral nuances. Juicy, sweet fruit nuances, elegant, fine-grained tannin, well-structured finesse, a very long finish and plenty of ageing potential.

