

## Ried MARIENTHAL, Blaufränkisch 2016

<b>Origin:</b>	Austria, Burgenland, Schützen am Gebirge
<b>Quality grade:</b>	Leithaberg DAC
<b>Varietal:</b>	Blaufränkisch
<b>Soil:</b>	Muschelkalk

### Cellar

<b>Harvest:</b>	handpicked
<b>Skin Contact:</b>	4 week(s)
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   fermentation vat
<b>Fermentation Process:</b>	manual punch down
<b>Maturing:</b>	oak barrel   500 L   19 month(s)

### Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	6.2 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic

### Wine Description

Speaks of the lightness of being, of understandable complexity. Marvellous red berry fruit and subtle spice. Appetizing on the palate with a concentrated, tightly woven structure. Well-balanced, firm, fine-grained tannin core and a chalky finish.

