

Blaufränkisch

Reserve 2018

vineyard: Römerstein

soil composition: topsoil consists of mineral, rich black soil, subsoil with several layers of sandy loam

elevation: 383 ft

average age of vines: 50 years

varietals: 100% Blaufränkisch

farming practice: integrated

the vineyard

Located near the winery on the way to Podersdorf. In that particular area you have a lot of sunshine hours and a very warm climate. Furthermore the soil combination in this vineyard produces highly ripe grapes that help to keep the balance between ripeness and acidity. This vineyard offers the ideal conditions for our full bodied Blaufränkisch Reserve.

wine production

harvest time: 17th September 2018

hand-harvested, grape and single berry selection, fermentation in temperature controlled stainless steel tanks at about 30 °C, spent 14 days on the skins before pressing, aged afterwards on the yeast for 21 months in new barriques

alcoholic content: 13.5 % by vol

total acidity: 5.5 g/l

residual sugar: 1.8 g/l

potential: 2020 – 2030+

tasting notes

50-year-old vines from the single vineyard Römerstein give this Blaufränkisch structure and complexity. Deep black berry fruit and soft tannins help balance the beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning.

food pairing

Roasted or braised lamb, Roast duck, Beef tenderloin

ideal temperature to drink: 60-65 °F



WINERY Steindorfer

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wine-maker: Roland & Ernst Steindorfer

size: 25 acres

total annual production: 80.000 bottles

grape varieties: Welschriesling, Sauvignon Blanc, Muskateller, Pinot Gris, Chardonnay, Zweigelt, Blaufränkisch, St.Laurent, Merlot, Cabernet Sauvignon, Syrah

region: Neusiedlersee - Austria

climate: continental/pannonian

soil: mineral, moist black earth, sandy loam, fine white gravel