

# Blaufränkisch Kaiserberg 2015

<b>Region:</b>	Austria-Burgenland-Neusiedlersee
<b>Vineyard:</b>	Kaiserberg  Located on a beautiful hill with a stunning view to the lake. So it is next to a famous castle called "Schloss Halbturn" and was the garden of the former kaiser. Therefore it is called Kaiserberg.
<b>Soil:</b>	topsoil consists of mineral, moist black earth subsoil with several layers of sandy loam
<b>Grape Variety:</b>	Blaufränkisch
<b>Output:</b>	6.000 l/ha
<b>Closure:</b>	Srewcap
<b>Size:</b>	0.75l
<b>Alcohol:</b>	13.5 vol
<b>Acidity:</b>	5.5 g/l
<b>Residual Sugar:</b>	1.2 g/l
<b>Vinification:</b>	hand-harvested, grape and single berry selection, fermentation in temperature controlled stainless steel tanks at about 30 °C, spent 10 days on the skins before pressing, aged afterwards on the yeast for 17 months in used 500l barrels
<b>Character:</b>	Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning.
<b>Food pairings:</b>	Pot-roasted lamb, Roast duck, Beef tenderloin
<b>Packaging:</b>	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314081

