

## **Blaufränkisch**

Kaiserberg 2015

*vineyard:* Kaiserberg

*soil composition:* topsoil consists of mineral, moist black earth, subsoil with several layers of sandy loam

*average age of vines:* 26 years

*varietals:* 100% Blaufränkisch

*farming practice:* integrated

### *the vineyard*

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. Above on the hill the grapes receive enough sunshine for a great ripeness and soft tannins. This in combination with the cool influences of that windy area result in a wine which comes up with freshness, ripeness and structure.

### *wine production*

harvest time: 25th September 2015

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

*alcoholic content:* 13.5 % by vol

*total acidity:* 5.5 g/l

*residual sugar:* 1.2 g/l

*potential:* 2019 – 2023+

### *tasting notes*

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.

### *food pairing*

Pot-roasted 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