

Blaufränkisch

Kaiserberg 2017

vineyard: Kaiserberg

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

average age of vines: 28 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: 23th September 2017

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: 14.0 % by vol

total acidity: 5.1 g/l

residual sugar: 1.7 g/l

potential: 2019 – 2024+

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