

Weingut
STEINDORFER



Apetlon

www.weingut-steindorfer.at

Blaufränkisch Reserve 2015

Region:	Austria-Burgenland-Neusiedlersee
Soil:	Black Soil
Grape Variety:	Blaufränkisch
Output:	5.000 l/ha
Closure:	Natural Cork
Size:	0.75l
Alcohol:	13.5 vol
Acidity:	5.5 g/l
Residual Sugar:	1.3 g/l
Vinification:	hand harvest, vinification in temperature controlled stainless steel tanks at about 30 °C for 14 days, aged afterwards for 17 months in new barriques on the lees
Character:	47-year-old vines from the single vineyard Römerstein give this Blaufränkisch structure and complexity. 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 pairings:	Pot-roasted lamb, Roast duck, Beef tenderloin
Packaging:	0.75 l – 6 per case – 19 per layer – 99 cases per pallet - UPC 787263314098



