

Blaufränkisch

Reserve 2020

vineyard: Römerstein

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

elevation: 383 ft

average age of vines: 52 years

varietals: 100% Blaufränkisch

farming practice: integrated

the vineyard

It's located near to 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 that vineyard produces highly ripe grapes and help to keep the balance between ripeness and acidity. That's the ideal conditions for our full bodied Blaufränkisch Reserve.

wine production

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 18 months in new barriques

alcoholic content: 14.0 % by vol

total acidity: 4.7 g/l

residual sugar: 1.7 g/l

potential: 2022 – 2032+

tasting notes

52-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 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

region: Neusiedlersee - Austria

climate: continental/pannonian

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