

Blaufränkisch Selection 2014

Region:	Austria-Burgenland-Neusiedlersee
Soil:	Black Soil
Grape Variety:	Blaufränkisch
Output:	6.000 l/ha
Closure:	Srewcap
Size:	0.75l
Alcohol:	13.0 vol
Acidity:	5.2 g/l
Residual Sugar:	1.7 g/l
Vinification:	vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards for 10 months in used barriques
Character:	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 787263314081

