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Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820
IBAN: AT49330000002324820 | BIC: RLBBAT2E
UjD: ATU 50044009 | Fn 198464i



Characteristics: Medium ruby-red hue. The nose exudes scents of violets and black currants with hints of fine sour cherry fruit. On the palate are pomegranate and blood orange flavours interwoven with pronounced acidity and confident tannins. Lovely mineral saltiness in the finish. Very good ageing potential.

Origin: Up to 25 year-old vines in different choice sites: on the sandy clay southern slopes of the Parndorfer Platte east of the Neusiedler See lake, the limestone- and slate-rich slopes of the Leithagebirge west of Neusiedler See.

Vinification: Harvested by hand at the beginning of October 2010. Meticulous selection in the vineyard and a further selection on the winery's sorting belt. Processing took place according to the gravity principle without pumps, and spontaneous fermentation occurred in steel tanks at 28-30°C. The mash was stirred by the Pulsair system, and maceration lasted for 2-3 weeks. Malolactic fermentation took place in the steel tanks. The wine was finished in oak vats and used barriques, then bottled with glass closures at the end of January 2012.

Grape varieties:

Alcohol %vol. / Acidity g/l / Residual sugar g/l:

Bottling formats:

100% Blaufränkisch

12,5 / 5,9 / 1,0

0,75