

Out of the dark - Blaufränkisch 2022



Demeter



CHARACTER

Clothed in a garment of delicate garnet red, the wine makes itself right at home in the glass, although its tenacity there will not last very long. The aromas of this perennial warhorse begin floral and fragrant, delicately reductive and at the same time slightly hesitant... Sage, lavender and the woody scent of spruce needles encapsulate notes of sour cherries, ripe red gooseberries and plums. The earthy spiciness is reminiscent of a slowly stewed chilli with kidney beans. Two types of soil (limestone and slate) – each lot macerated for seven days (whole cluster). On the one hand, powerful: simultaneously bone-dry and heart-warming. On the other hand, in the same breath agile, bold and dynamic with a sly, invigorating persistence. A wine with perfect dynamic tension between various complementary elements. Strength not in opposition but swinging in phase with utmost ease. Crisp acidity that rides the waves on barely perceptible tannins and lends this wine a youthful freshness that it will retain for a long time to come. Enjoy slightly chilled at 15°C with good conversation. Great pleasure.

ORIGIN

This Blaufränkisch has its roots in vineyards on the southeast-facing slopes of the Leitha Range in Winden and Breitenbrunn, which are characterised by the regionally typical fossil-rich limestone and calcareous sandstone, as well as mica schist.

GENESIS

Brought into the bottle according to biodynamic principles in the eternal cycle of nature (and with a lot of manual labour and conscientious care). Harvested by hand from late September to early October, seven days maceration of 100% whole clusters, gently pressed without stirring the cake and fermented, then matured in the amphora on its own yeast.

SOBER FACTS

100% Blaufränkisch • 13% vol. • 6.4 g/l acidity • 3.0 g/l residual sugar • bottle size (l): 0.75

Bottled end of August 2023