



## Blaufränkisch Klassik 2011

### Eisenberg DAC ,Burgenland

<b>Variety:</b>	Blaufränkisch
<b>Quality:</b>	Quality Wine (=Qualitätswein), DAC
<b>Readiness:</b>	2013
<b>Analysis:</b>	
Residual Sugar	1,5 g/l
Acidity	5,4 g/l
Alcohol	13,0 %vol
<b>Development Potential:</b>	until 2020
<b>Origin:</b>	Eisenberg region
<b>Site:</b>	heavy, loamy soil rich in iron minerals and dry slate
<b>Age of vines:</b>	
<b>Winemaking:</b>	After de-stemming and crushing the must is traditionally fermented in steel tanks, after 10 days carefully pressed. After malolactic secondary fermentation in steel tanks aging for 12 months in large oak barrels before bottling
<b>Closure:</b>	Screw cap
<b>Wine description:</b>	Dark ruby red with purple reflects. This wine reveals aromas of dark berries and light wooden flavor. Juicy fruit of cherry and blackthorn, mineralic yet tender with a pleasant tannic characteristic. Medium finish
<b>Drink recommendation:</b>	Serve at 15-17 °C.
<b>Food pairing:</b>	Matches well with starters, main courses of red and white meat and a wide variety of chocolate desserts or cheese

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