



Blaufränkisch Reserva 2009

Southern Burgenland

Variety:	Blaufränkisch
Quality:	Quality Wine (=Qualitätswein)
Readiness:	2012
Analysis:	
Residual Sugar	1,2 g/l
Acidity	5,5 g/l
Alcohol	13,5 %vol
Development Potential:	until 2025
Origin:	Eisenberg Region, Burgenland
Site:	heavy loamy soil rich in iron minerals and dry slate provide ideal conditions for that variety
Age of vines:	15-45 years
Winemaking:	Selected premium grapes are de-stemmed, gently crushed and the must is then traditionally fermented in large open vats and tanks. After 18-20 days the must is gently pressed. Malolactic fermentation takes place in steel tanks. Aged for 15 months in new and old small oak barrels (barrique) before bottling
Closure:	Cork
Wine description:	This dark ruby red colored full bodied Blaufränkisch shows intense aroma of dark berries with mineralic spice. Soft tannins from seeds are well integrated to deliver a elegant, fruity style with a very long finish
Drink recommendation:	Serve at 16 – 18 °C.
Food pairing:	Makes the ideal choice for a festive dinner, but also for after-dinner enjoyment with friends
Awards:	AWC Vienna 2012 - Seal



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