



HARETER

Blaufränkisch 2018



Characteristics

The Blaifränkisch is a very versatile variety. As a young wine it is very fruity and light, and as a more matured wine, it has an intense red colour, and is strong and full of character. The nose is delighted by the aroma of black cherries, wild berries and orange zest, accompanied by the aroma of fine herbs and a roasted scent. Once i the glass, the colours of dark fireplace red reveal purple hues.

Maturation: dry

Alc.: 13,0%

Optimum serving temperature: 14- 16°C Acide: 4,7 g/l

Ready to drink: 2019-2024

Residual sugar: 1,3 g/l

Vineyard

Rabensauörtel at the Wagram

Winemaking

In September, the read by hand and a first quality control in the vineyard. In the winery, the grapes were subjected to another quality control, sorted and de-stemmed. The fermentation on the mash was 3 weeks. After this time, the Storage in a large wooden barrel.

Dining Recommendations

One, two or three glass of Blaifränkisch can be excellently coupled with game dishes, grilled meats and herb flavoured vegetable dishes of all kinds. A choice selection of various cheeses also harmonizes perfectly with this wine.