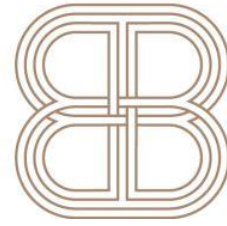


BIRGIT BRAUNSTEIN



Oxhoft

Description: An exceptional wine that exceeds all expectations; counts among the best wines of Austria in its category

Recommendation: Oxhoft is a blend of Blaufränkisch, Zweigelt and Cabernet Sauvignon that matures for two years in small oak barrels. Aromas and flavours of fresh plum and wild cherry. Possesses power and structure. Optimal development in the glass at 16-18 °C (60-64 °F). Outstanding to pair with hearty meat dishes such as venison shoulder braised in wild berry sauce with schupfnudeln (small potato dumplings) or lamb chops with rosemary and garlic. This extraordinary red wine is also predestined for hours of contemplative wine enjoyment in front of the fireplace.

Details about Oxhoft

Vineyard sites: Heide, Glauberinza, Breitenmoos
Grape varieties: Blaufränkisch, Cabernet Sauvignon, Zweigelt
Vintage: 2013
Wine region: Burgenland
Certification: Organic
Vinification: Oxhoft is a blend of Blaufränkisch, Zweigelt and Cabernet Sauvignon selected from the oldest vines and the best vineyard sites on the slopes of the Leitha Mountains.
Maturation: 2 years in small oak barrels
Soil: Pure shell limestone

Analysis

Alcohol by volume: 14 %
Residual sugar: 1 g/l
Acidity: 6.1 g/l
Bottle shape: Bordeaux
Bottle size: 0.75 l
Bottle closure: Natural cork
Case size: 6 bottles

Accolades: -

"Live joy!"