

BIRGIT BRAUNSTEIN



Blaufränkisch Heide

Description:	Crisp, peppery and full of fresh berry flavour
Recommendation:	The Blaufränkisch Heide has a fresh and fruity flavour reminiscent of blackberry and pepper. It is powerful and concentrated, but remains supple on the palate. Optimal drinking temperature is 16-18 °C (60-64 °F). Ideal accompaniment to duck breast roasted under a walnut crust with sautéed schupfnudeln (small potato dumplings). It is also a superb choice with spicy hard cheeses like Gryerzer with freshly baked pumpkin seed bread.

Details about Blaufränkisch Heide

Vineyard site:	Heide
Grape variety:	Blaufränkisch
Vintage:	2016
Wine region:	Burgenland
Certification:	Demeter, Organic
Vinification:	Spontaneous fermentation in stainless steel tank with 18 days maceration
Maturation:	One year in small oak barrels and large wooden cask
Soil:	Pure shell limestone

Analysis

Alcohol by volume:	13 %
Residual sugar:	1g/l
Acidity:	6.5 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Screw cap
Case size:	6 bottles

"Live joy!"