

# BIRGIT BRAUNSTEIN



## Wild Wux

Description:	Joyful celebration of nature and wine
Recommendation:	The Wild Wux blend has a deep ruby colour with purple highlights. Red berry fruit, spicy notes and a touch of minerals define the aroma spectrum. Fruit sweetness and concentration balance on the palate. Maturation in oak lends this wine its round, velvety finish. Ideal enjoyment at 16-18 °C (60-64 °F). This wine's concentrated structure makes it outstanding to pair with hearty dishes like braised leg of lamb with herbs and garlic.

### Details about Wild Wux

Vineyard sites:	Glauberinza, Edelgraben, Heide
Grape varieties:	Blaufränkisch, Zweigelt, St. Laurent, Merlot
Vintage:	2017
Wine region:	Burgenland
Certification:	Organic
Vinification:	Fermented in open wooden vat with 21 days maceration
Maturation:	15 months in small oak barrels and large acacia cask
Soil:	Shell limestone and schist soils

### Analysis

Alcohol by volume:	13.5 %
Residual sugar:	1.0 g/l
Acidity:	6.3 g/l
Bottle shape:	Bordeaux
Bottle size:	0.75 l
Bottle closure:	Screw cap
Case size:	6 bottles

[www.wildwux.com](http://www.wildwux.com)

*"Live joy!"*