



Blaifränkisch

<u>Vintage:</u>	2010
<u>Wine Region:</u>	Neusiedlersee-Hügelland – Burgenland Österreich
<u>Vineyard:</u>	light hill (Leitha Mountain)
<u>Soil:</u>	sandy loess, loam

Vinifikation:

On the vine we just leave 8-10 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get a good developed grape we also remove leaves on the grape level, so that the sun can reach the berry. After a ripeness of 19° KMW (190 g/l sugar) we picked the grapes by hand and destemmed it. We leave the juice 8 days by 28 °C on the maishe for fermentation. After fermentation we pressed the wine and ocullate the malolactic fermentation. After finishing the second fermentation we let the wine age in big old fats.

<u>Amount:</u>	5800 l/ha
<u>Residal Sugar:</u>	2,7 g/l
<u>Acid:</u>	5,5 g/l
<u>Alkohol:</u>	13,2 % vol.

Wine description: A wine with typical cherry aromas and a fine mint.
In the taste it is a simple and delicate wine with cherries and plums aromatic.

Service temperature: 16 °C

Meals: fish with strong sauces, grilled chicken, grilled pork, Sushi, Peking dumpling,
Paper wrapped chicken

