

AUSTRIA



Evolúció Blaufränkisch Weinland Blaufränkisch

Viticulture

Vineyard: Selected from vineyards in Burgenland.
Soil Type: One part comes from gravel soil, the other part from loamy soils.
Vine Age: 20 years old average.
Irrigation: No irrigation
Harvest Date: October 2014.
Yield: 8 t/ha.

Vinification:

A cold and rainy year especially during harvest. It was much colder than average, which led to producing straight, focused with good acidity and low alcohol levels wines. This vintage provides physiological ripeness with low alcohol and a good acid backbone. Typical for a Blaufränkisch from Burgenland. Harvested at optimum ripeness, spontaneous fermentation in temperature controlled tanks, pressed and aged a bit in large, used oak barrels. Bottled young to preserve the freshness from the fruits.

Tasting Notes

Color: Light ruby.
Nose: Some blueberry and spice.
Palate: Fresh, dark ripe cherries, with blueberries and a velvety finish. Fine tannins, well integrated acidity and good length.
Other: Will pair well with roasted chicken or grilled meat.



Chemical Analysis:

Alc (%): 13.5
RS (g/l):
TA (g/l):

www.washingtonpost.com/lifestyle/food/5-wines--including-reds--to-chill-with-this-summer/2017/07/14/fab7a52-6516-11e7-8eb5-cbccc2e7bfbf_story.html?utm_term=.98d354fb4601

The Washington Post's Dave McIntyre Food Columnist 15 July 17-- gives it a nice review-- an Excellent Rating!

