



Wine PROFILE

Our interpretation of a Blaufränkisch Gold Reserve.

We only take the best grapes from each individual plot and vinify them separately. After 18 months aging in new French Oaks we create our Blaufränkisch Gold Reserve blend. In your glass you will find a dark ruby color, with a dense core and slightly brightened edges. In the nose, you will find mysterious wild berries and Mediterranean herbs, also black olives and some light roast notes. Powerful and multifaceted in the mouth. Excellent integrated taste and aromas from our Barrique barrels. Long and steady finish. High maturation potential!

BLAUFRÄNKISCH GOLD
MBGLD DAC RESERVE

VINTAGE	2022
GRAPE VARIETIES	Blaufränkisch
VINIFICATION	fermentation in stainless steel, biological acid degradation in barriques
AGEING	18 months in new oak Barriques from Bordeaux and Hermitage
SOIL	heavy and sandy clay
FILLING	August 2024
BEST DRINKABLE	from now until 2039
ALCOHOL	13,5 % vol
ACID	6,8 g/l
RESIDUAL SUGAR	1,0 g/l
SERVING TEMPERATURE	17°C
FEDERAL INSPECTION NUMBER	L-N19485/24
CERTIFIED	Sustainable Austria Organic - biological



SUSTAINABLE
AUSTRIA



AT-BIO-402
AT Landwirtschaft

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