



Wine PROFILE

The Fortified BF presents itself in a clear, brilliant garnet red, appearing almost black at its core. At the rim of the glass, it unfolds brownish nuances, enriched by violet reflections that add a fascinating depth.

The nose is indulged with an exquisite bouquet of cocoa bean, Valrhona chocolate, and macadamia nut, embedded in a lush cherry paradigm. On the palate, another layer of seduction unfolds with juicy plum and a hint of turmeric, introducing a surprising, spicy note. Roasted almonds and the sweet freshness of Nashi pear complement the flavor profile before it culminates in a finish of warm drinking chocolate, a subtle salted bitter almond component, and the ripe sweetness of melon.

This wine is a tribute to the art of port winemaking, enriched with innovative flavor nuances that make it an unforgettable experience. Enjoy it as the crowning conclusion to a fine dinner or as a solo indulgence that enchants the senses and lets the everyday fade away.

FORTIFIED BF

VINTAGE	2024
GRAPE VARIETIES	Blaufränkisch
VINIFICATION	controlled fermentation in stainless steel
AGEING	10 months in 225l barriques
SOIL	stony clay
FILLING	2025
BEST DRINKABLE	from now until 2042
ALCOHOL	18,5 % vol
RESIDUAL SUGAR	85 g/l - sulfite-free
SERVING TEMPERATURE	17°C
CERTIFIED	Sustainable Austria



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