

# BLAUFRÄNKISCH 2015



## SITE

Austria  
Carnuntum  
Stixneusiedl  
Prellenkirchen  
Böckeln  
Panhölzer  
Kobel

## SOIL

loess  
loam  
danube gravel  
granite  
mica schist

## VINES

10 – 30 years  
100% Blaufränkisch  
planting density 3.500 –  
5.000 vines/ha

## YIELD

4.500 – 6.000 kg/ha

## POTENTIAL

2017 - 2019

## ANALYSIS

alcohol – 12,5 % vol  
acidity – 5,8 g/l  
residual sugar – 1,0 g/l

## PROCESSING

This finely ripened vineyard blend is handpicked and macerated and fermented in stainless steel tanks. After 12 days it is pressed and matured mainly in stainless steel tanks. A smaller part is matured in used small oak barrels. Bottled in August 2017. Screw cap.

## WINE DESCRIPTION

The wine seduces with its clarity, dark colour and bright rim. Red berries and plum dominate the fragrance. It is youthful and fruit-driven. The texture is succulent and well-balanced. The velvety tannin, ripe berry fruit and plummy nuances are characteristic for this wine. Spicy finish.

## BEST FOR

Perfect with roast meats or pasta and, if slightly chilled, also light fish dishes. Drinking temperature 14 – 16 °C.

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