

# Blaufränkisch Reserve 2015



## SITE

Austria  
Carnuntum  
Stixneusiedl  
Prellenkirchen  
Böckeln  
Panhölzer

## SOIL

danube gravel  
loess  
loam  
limestone

## VINES

10 – 35 years  
100% Blaufränkisch  
planting density 3.500 –  
5.000 vines/ha

## YIELD

3.500 – 4.000 kg/ha

## POTENTIAL

2020 - 2025

## ANALYSIS

alcohol – 13,0 % vol  
acidity – 5,4 g/l  
residual sugar – 1,0 g/l

## ORGANIC

## PROCESSING

Grapes are manually harvested in small crates and carefully sorted by hand again in the winery. 80 % of the grapes were destemmed and trodden by foot. The remaining 20 % were trodden on the stems. Fermentation began on the mash and concluded in barrels. After 6 to 10 days maceration, the mash was pressed gently. The 14-month maturation took place in 500-litre barrels. No cultivated yeasts, bacteria or fining agents were employed during vinification. Bottled in September 2017. Natural cork.

## WINE DESCRIPTION

Typical for the Blaufränkisch Reserve is its dark ruby colour with purple highlights. The bouquet offers delicate floral nuances, intense notes of blackberry, and a touch of cinnamon and liquorice. Dark berry jam mingles with wild meadow herbs and subtle citrus notes. The structure is complex with elegant, fine tannins and refreshing, juicy acidity. The finish features cassis with spicy-mineral notes.

## BEST FOR

Pairs perfectly with lamb, duck, or game dishes. Drinking temperature 14 – 16 °C.

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