# **GLORIETTE 2015**





Origin:	Austria, Burgenland	
Quality grade:	Qualitätswein	
Site:	Kleinhöfleiner single vineyard Kirchberg	
Site Type:	hilly land	
Varietal:	Blaufränkisch   52 - 62 years	
Geografical Orientation:	south east	
Sea Level:	180 - 200 m	
Soil:	calcareous	
	brown earth	
Vinevard Site		

#### Vineyard Site:

We cultivate our oldest 60-year-old Blaufränkisch in this small vineyard located in the Kleinhöflein district of Eisenstadt. For decades, this wine has embodied the top quality of our winery's red wines and is only vinified in exceptional years. Sloping towards the south, this old, deeply rooted vineyard enjoys the sun from morning to night. An ideal prerequisite for concentrated Blaufränkisch wines full of character.

### Cellar

Harvest:	handpicked	
Fermentation:	spontaneous	
Maturing:	75 %   small wooden barrel   228 L   used barrel   24 month(s)	
	25 %   small wooden barrel   228 L   new barrel   24 month(s)	

### Data

Wine Type:	still wine   red   dry	
Alcohol:	13.5 %	
Residual Sugar:	1 g/l	
Acid:	6 g/l	
Certificates:	bio-organic, AT-BIO-402	
Drinking Temperature:	16 - 18 °C	
Optimum Drinking Year:	2020 - 2043	

### **Awards**

Falstaff:	93	
Gault Millau:	18	
A la Carte:	94	
The Wine Enthusiast:	95	

## Wine Description

Gentle, seductive aromatics combine subtle vanilla, peony and ripe, dark cherry on the nose. The palate is full but fresh—svelte one moment, plush the other. There is something seamless in the way the flavors merge, unimpeded by the tannins and their velvety crunch. Highly accomplished, very elegant and quite irresistible.

### **Food Pairing**

strong, spicy dishes (beef, game)



