

2021

# Grosshöflein - Blaufränkisch DAC

Qualitätswein, Grosshöflein



## Vineyard

Loam and sand on shell limestone - East-facing on the slope of the Fölligberg - Vines up to 20 years old - Gentle pruning - Organic compost

## Cellar

Hand-picked - 14 days on the skins - spontaneous fermentation and malolactic fermentation - 18 months in 500 litre barrels (tonneaux) - 5 months bottle ageing after bottling

## Tasting Note

Black cherry and blackberry - pepper - dark chocolate - vibrant acidity - juicy

## Food Pairing

Veal liver - ox cheek - stuffed mushrooms - hard cheese

Varietal  
Blaufränkisch

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
1 g/l

Acid  
6.4 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2023 - 2030

EAN  
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