



Leopold Blaufränkisch

2022

With an intense ruby red core and a short, violet rim, this Blaufränkisch is slightly earthy and spicy.

The nose is characterized by the scent of blueberries and blackberries as well as cinnamon cloves and pepper.

Cloves, blueberries and a subtle earthiness also appear on the fruity palate.

With dry, animating acidity and grippy tannins, this red wine has a firm body with a spicy, long finish.

TECHNICAL DETAILS

Bottles per case: 12
Bottle glas weight: 465g
Bottle barcode: 9008674006817

Case configuration: 4 layers per pallet and 17 cases per layer
Cases per pallet: 68 Cases
Case weight: 15,5 kg
Case dimensions (cm): 332 (l) x 292 (w) x 223 (h)
Case barcode: 9008674007029

FRESH & FRUITY

DETAILS



FARMING: organic
REGION: Nordburgenland, Austria
VARIETY: Blaufränkisch



VINIFICATION: dry, mash fermentation in steel tanks, 1/3 used wood for 12 months



ALCOHOL: 12.5%
SERVING TEMPERATURE: 12°C
DRINKING TEMPERATURE: 12 to 14°C
ACIDITY: 6.1 g/l
RESIDUAL SUGAR: 1 g/l



RECOMMENDED WITH: meat dishes, hauerjause, rustic dishes and pasta dishes



BEARING POTENTIAL: 2 to 4 years



CONTAINS SULFITE