

Moritz - das etwas andere Bioweingut  
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## Urknall2 - urknallzumquadrat 2021

|                      |                                                                                |
|----------------------|--------------------------------------------------------------------------------|
| Winery               | Moritz - das etwas andere Bioweingut                                           |
| Wine area            | Mittelburgenland, Austria                                                      |
| Wine type            | Red wine                                                                       |
| Grape varietal       | Blaufränkisch                                                                  |
| Quality level        | Qualitätswein                                                                  |
| Sweetness            | dry                                                                            |
| Contents             | 0.75 liter                                                                     |
| Alcohol level        | 14 vol%                                                                        |
| Acid                 | 6.3 g/l                                                                        |
| Rest sweetness       | 1 g/l                                                                          |
| Aroma of the wine    | Vanilla, Black Pepper, Sour Cherry, Blackberry                                 |
| Dish                 | duck , corned beef , meat, barbecue , veal, beef , pork<br>, venison, sausages |
| Vineyard site        | Hochäcker                                                                      |
| Bottled at           | 29.03.2023                                                                     |
| Closure              | Natural cork                                                                   |
| Soil                 | Loam                                                                           |
| Aging                | Small wood barrel                                                              |
| Drinking temperature | 16 °C - 18 °C                                                                  |
| Aging ability        | 5 years - 15 years                                                             |
| Fermentation time    | 8 days                                                                         |

Firm nose, predominantly ripe black berries and a little cherries with floral, hints of tobacco, nutty and peppery nuances. Clear, polished, juicy fruit, appears almost cool, attractive acidity and fine tannins, a hint of vanilla on the palate, notes of pepper and nuts, good substance and persistence, smoky traces, very good finish.