

Moritz - das etwas andere Bioweingut  
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## Blaufränkisch "Gfanger" 2022

|                      |   |
|----------------------|---|
| 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                 | 6.7 g/l   |
| Rest sweetness       | 1.5 g/l   |
| Aroma of the wine    | Sour Cherry, Blackberry                                       |
| Dish                 | duck , foie gras , corned beef , meat, barbecue , lamb , beef |
| Vineyard site        | Gfanger   |
| Bottled at           | 29.08.2023  |
| Closure              | Natural cork  |
| Soil                 | Loam  |
| Aging                | Big oak barrel  |
| Drinking temperature | 16 °C - 17 °C   |
| Aging ability        | 3 years - 6 years   |
| Fermentation time    | 7 days  |

Blackberries, also red berries and cherries, classic style, a pinch of herbs, calm; juicy, fine acidity, transparent fruit, unobtrusive tannin network, medium-weight, stimulating to drink, classic character. Already easy to drink, but can still mature. excellent value for money