



Blaufränkisch Cabernet 2004

Grape Varieties

60 % Blaufränkisch, 40 % Cabernet Sauvignon

Description

Deep and dark purple, intensive cherry-coloured rim, powerful viscosity. Compact fragrance profile with blackberry confit, ink lead, smoked almonds and chocolate rasps. A continuous oscillation between ripe cherries and black currant, fine toasting aromas in the back, some cinnamon and cedar wood. (Milk)-chocolate, dry, nice stuff, extract-sweetness and intensive, pleasant tannin coat with the aroma of roasted hazelnut just before they turn into nougat. Thereby showing juice and dark fruits. A fiery red wine with a silky finish – and by the way a real price-performance-hit.

Serving Temperature

17 – 19°C, decanting recommended

Accompanying Ideas

One simply can't help and think of main dishes pairing this wine, spare ribs in home-made honey marinade, hefty sticks, Ritschert with intensive smoked bacon. Tex-mex-wedges with dips for real hambres. Penne with lentils, leak & parsley. Home-made cheese-caraway-sticks or spicy bread with chilli almonds, pairing ripe semi-hard cheese or parmesan cut from the big block and much more.

Harvest

Mid-October 2004 hand-picked into small boxes: 60% Blaufränkisch – mainly from the single vineyard Öden, 40 % Cabernet from the single vineyards Gillesberg and Ritter – both of them slate.

Grape Processing & Fermentation & Maturation

Separately, closed mash fermentation at a temperature of 31°C followed by a few days of maceration. Gentle pressing, malolactic fermentation, maturation in small oak barrels filled for the 2nd or 3rd time.

Bottling

May 2006

Analysis

13,7 % alc.vol.
2,0 g/l residual sugar
4,5 g/l acidity

Bottle Sizes

0,75 l up to 3 litres

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