

BLAUFRÄNKISCH RESERVE 2004

DESCRIPTION

Purple with a dark cheery-coloured rim, dense viscosity. Spicy flavour profile of blackheart, sour cherry cake, chocolate streusel, touch of vanilla, blackberries sun-ripened, noble woods with light toasting, delicate notes of plums and blackthorn. Dry, powerfully structured with substantial smooth tannins which seem as if covered with cherry chocolate. Striking and inviting. These muscles grew without steroids. Animating fruit sweetness supported by "Rust minerality" dressed up with fiery temperament. Long finish and a promising ageing potential.

SERVING TEMPERATURE

16 – 18°C

ACCOMPANYING IDEAS

Rolled roasted calf in natural sauce, pork medallions crusted with pepper, pecorino with olive oil and walnut bread, companion in decisive conception phases – in the evening and much more.

HARVEST

Hand-picked into small boxes at the beginning of October 2004 from the single vineyards RIEGELPAND (some clay interspersed with schist) and PANDKRÄFTEN (deep loess on loamy chalk subsoil).

GRAPE PROCESSING + FERMENTATION + MATURATION

Destemming, mash fermentation in closed stainless steel tanks at a temperature of approximately 31°C for 12 days followed by five additional days of maceration, gentle pressing, malolactic fermentation and maturation in 300 l oak barrels (approx. 55% new). Blending and final maturation in large wood casks.

BOTTLING

May 2006

ANALYSIS

13,8% alc.vol.
4,6 g/l acidity
2,0 g/l residual sugar

BOTTLE SIZES

0,75 l up to 6 litres

