

Blaufränkisch

CLASSIC EXTENSION



MANUFACTURE

The selected grapes were fermented on the skins for 14 days. The malolactic fermentation was partly carried out in wooden barrels, the expansion took place in barriques and large oval oak barrels that were used several times.

CHARACTERISTICS

Dark ruby garnet, violet reflections, delicate water edge. Ripe cherry fruit, a bit of herbs, a hint of plums, delicately of orange zest. Juicy, elegant, fine tannin structure, hint of blackberries, somewhat salty, red cherries, sticks well, versatile.

DRY

SERVING SUGGESTIONS

serving temperature

15°C

Goes well with pasta, lighter meat and grilled dishes, as well as mature hard cheeses.

PACKAGING

Originally in a box of 6, also available as single bottles.

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