

Blaufränkisch Ried Hochäcker

AGING IN WOODEN BARRELS



MANUFACTURE

The grapes come exclusively from the Hochäcker vineyard. The temperature-controlled mash fermentation lasted 22 days. The biological acid degradation took place mainly in wooden barrels, as well as the expansion over 16 months.

CHARACTERISTICS

Dark ruby garnet, violet reflections, delicate water edge. Delicately spicy, a little like black cherries, a hint of cassis, lemon nuances. Herbal touch, elegant, good complexity, taut, ripe cherry fruit. Extract sweetness like bombers. Spicy wood in the aftertaste, good food accompaniment with potential for development.

DRY

SERVING SUGGESTIONS

serving temperature

16°C

Goes well with terrines, juicy meat dishes from Pork and veal, as well as cheese.

PACKAGING

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

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