

Blaufränkisch Ried Dürrau

AGEING IN MAINLY NEW BARRIQUES
AND LARGE BARRELS



MANUFACTURING

The grapes come exclusively from the best single vineyard site in Horitschon - lage Dürrau. A 28-day temperature-controlled maceration gives the wine an intense substance. The malolactic fermentation was only carried out in wooden barrels, the ageing took 18 months.

CHARACTERISTIC

Fine blackberry nuances, something of spices and cardamom, a hint of plums, orange zest sounds, multi-faceted bouquet. Juicy, fine dark berry fruit, elegant, multifaceted acidity structure, extracts sweet after cherry fruit, remains well adherent, delicate tannins, close-meshed food companion with safe potential.

DRY

SERVING SUGGESTION

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Decanting for 2 hours is recommended. It goes well with hearty beef dishes, as well as grilled meats, but also with soft and hard cheeses.

PACKAGING

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

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