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AT-BIO-402
Österreichische Landwirtschaft

V-LABEL INTERNATIONAL
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VEGAN

Mittelburgenland DAC
Blaufränkisch Klassik 2023



Variety:	Blaufränkisch, Redwine
Cultivation:	controlled organic production, certified by Lacon AT-BIO-402, vegan, LN 8630/25
Origin:	Mittelburgenland, Horitschon
Soil:	chalybeate clay
Harvest:	selected grapes, handpicked, October 2023
Maturation:	fermented in stainless steel tanks, matured in big oak barrels for 11 months
Bottled:	25.03.2025
Taste:	Delicately scented, elegant and smooth body Lively on the palate with a long finish Ready for drinking at an early stage
Values:	12,5 % vol alcohol 5,8 g/l total acidity 1,2 g/l residual sugar – dry
EAN – Code:	9120018333561

Best:	Ready to drink – now until 2031. Temperature: 16 – 18°C Good for use in local cuisine. Due to its pepperiness, it also tolerates well-seasoned dishes.
Comment:	With Blaufränkisch Klassik, you notice year after year that the variety is at home in our climate and on our soil. As uncomplicated as it is to make, it tastes just as good.

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