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AT-BIO-402
Österreichische
Landwirtschaft

Mittelburgenland DAC Reserve
Blaufränkisch Vom Lehm 2021



Variety:	Blaufränkisch, Redwine
Cultivation:	controlled organic production, certified by Lacon AT-BIO-402, vegan, LN 18025/23
Origin:	Mittelburgenland, Altes Weingebirge & Hochäcker
Soil:	deep loam, chalybeate clay
Harvest:	October 2021
Maturation:	fermented in big wooden casks, matured in 500l oak barrels
Bottled:	19.09.2023
Taste:	dark ruby colored, elegant and smooth body spicy aromas of thyme and herbs, overlain by smoky hints, delicate, ripe fruity flavors of black berry and cherry fruit, complex structure on the palade, well embedded tannins and a lasting finish
Values:	13,5 % vol alcohol 5,7 g/l total acidity 1,2 g/l residual sugar – extra-dry
EAN – Code:	9120018333356

Best	Ready to drink – now until 2032 Temperature: 18 – 21°C Enjoy with red meat (beef, lamb, duck), foil potatoes, smoked cheese
Comment	Reserve stands for old vines, selected grapes and aging in small barrel. An elegant and lively wine of delicate finesse, which perfectly presents our terroir and culture.

Foto © Mili Badic