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AT-BIO-402
Österreichische Landwirtschaft

VEGAN

Mittelburgenland DAC Reserve
Blaufränkisch Vom Lehm 2022



Variety:	Blaufränkisch, Redwine
Cultivation:	controlled organic production, AT-BIO-402, LN 17729/24
Origin:	Mittelburgenland, Altes Weingebirge & Hochäcker
Soil:	deep loam, chalybeate clay
Harvest:	October 2022
Maturation:	fermented in big wooden casks, matured in 500l oak barrels
Bottled:	08.10.2024
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 6,0 g/l total acidity 1,0 g/l residual sugar – dry
EAN – Code:	9120018333493

Best:	Ready to drink – now until 2034 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. The iron in the soil stabilizes the wine over many, many years and the heavy clay ensures that the wine always goes down smoothly.

Foto © Mili Badic