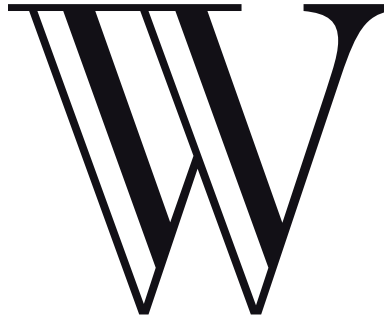


WELLANSCHITZ
NECKENMARKT

BURGENLAND



WELL

Blaufränkisch

<i>Vineyards & Soil:</i>	Gfanger in Horitschon, heavy clay soil with iron content, volcanic rock from the Pauliberg, cool, flat location. The oldest vineyard in our family
<i>Age of vines::</i>	70-80 years
<i>Altitude:</i>	200 meters mid October, 25 hl / ha
<i>Vinification:</i>	Harvest by hand, manual sorting before processing, 30-day spontaneous fermentation in 6000-liter fermentation vats, punching down of the mash cake, followed by malolactic fermentation, 15 months maturation in 500lt. Barrels and an additional 6 months in large wooden barrels from local coopers.
<i>Alcohol:</i>	13,5 %vol.
<i>Acidity:</i>	6,0 g/l.
<i>Maturity for drinking:</i>	Now and in the next 30 years
<i>Tasting notes:</i>	DDeep dark ruby garnet, opaque core, violet reflections, delicate edge brightening. Delicately tobacco-like, fine herbal spice, blackberry and heart cherry, subtle touch of precious wood. Complex, tightly woven, extremely sweet and persistent, fine, firm tannins, very good balance, chocolaty touch on the finish, very good length, sure aging potential.
<i>Food recommendation:</i>	Ossobuco with gremolata