GEBRÜDER NITTNAUS

GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA

BLAUFRÄNKISCH RIED EDELGRUND 2023

Bold Elegance, Lingering Symphony.





ORIGIN:	Austria, Burgenland
CATEGORY:	Dry, Red, Still wine
GRAPES:	100% Blaufränkisch

WINE DESCRIPTION

Densely purplish-red with a dark core, this wine is fresh on the nose, boasting fine aromas of blackberry and black cherries. On the palate, it is punchy and spicy, revealing notes of dark fruits and forest aromas. The tightly-knit tannin structure leads to a precise, long, and lingering finish.

VINEYARD

'Edelgrund' literally means fine soil. It is one of the warmest sites in proximity to the Lake Neusiedl and best-suited for late-ripening Blaufränksich. Gravel provides drainage in harvest-time rains and nightly warmth for shorter days.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

VINIFICATION

Temperature controlled fermentation on the skins with three weeks of maceration time in stainless steel. Maturation in tanks and used barriques in a 50/50 ratio for 12 months.

FOOD PAIRING

More unique than the Zweigelt we like to pair the Blaufränkisch Edelgrund with dishes that are more characterful, such as goulash or similar hearty beef stews. It also pairs well with rich pasta dishes.

CERTIFIED 4513126 SUSTAINABLE AUSTRIA

James Suckling 90 Punkte

ALCOHOL:	13.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	5.0 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	1.5 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	11–16° C	VEGAN:	Yes

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