

GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



RIED ALTENBERG BLAUFRÄNKISCH RESERVE

2023

Powerful, fruity, velvety – a delight for the senses.



ORIGIN: Austria, Burgenland, Altenberg

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Blaufränkisch

WINE DESCRIPTION

Rich ruby red with light violet reflections. Seductive aroma of blackberries and dark fruits, underlined by subtle herbal spices. On the palate, full-bodied and complex, ripe fruits emerge. Velvety-fine tannins. Long-lasting finish. Hint of chocolate on the aftertaste.

VINEYARD

Very favourable for Blaufränkisch: Limy sediments as a parent rock and finely granulated, plant-active limestone throughout the whole soil make for a very high soil pH value. The topsoil has a considerable gravel content while the subsoil consists mainly of rich 'chernozem' black earth.

TERROIR

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VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Rigorous bunch thinning adjusts the individual yield on a vine to an optimum. Manual defoliation aids in ripening and keeping the grapes dry and healthy while never overexposing to sun.

VINIFICATION

Temperature-controlled fermentation in stainless steel tanks with three to four weeks of maceration. Then aged for approximately 12 months in French oak barrels.

FOOD PAIRING

We prefer to pair our Blaufränkisch Altenberg with beef dishes such as roast beef, beef roulade, or braised beef cheeks, but it also pairs well with a Szegediner cabbage meat stew.



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Weinguide
2025/26
91 Punkte

★
A LA
CARTE
2026
94+ Punkte

★
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Ultimate
Wine Guide
2026/27
91 Punkte

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.2 g/l

RESIDUAL SUGAR: 1.2 g/l

DRINKING TEMPERATURE: 16–18° C

BOTTLE SIZES: 0.750l

CLASSIFICATION: Qualitätswein

VEGETARIAN: Yes

VEGAN: Yes