

GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



BLAUFRÄNKISCH EXQUISIT 2024

Sip, Savour & Celebrate with our Blaifränkisch.



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

WINE DESCRIPTION

Dark ruby red core with a brick red rim. Smells of red berries and cassis with hints of wild herbs. Luscious and fruity on the palate with firm tannins and a red berry finish. Goes well with venison and beef stews, but also beef salad or richer fish dishes.

VINTAGE

2022 posed challenges, yet delivered unexpectedly positive results. Vintners grappled with vine dryness, causing stress and troubling berry growth. Intriguingly, Burgundy faced similar circumstances. Another shared trait with Burgundy and Burgenland was the need for staggered vineyard harvests. This proved to be the most prominent challenge of the dry 2022 vintage. However, these conditions provided an ideal setting for Botrytis, ensuring a great vintage for sweet wine.

VINEYARD

Rich and fertile chernozem on a fundament of limy sediments with a thick layer of red, ferrous gravel on top.

TERROIR

Rich and fertile chernozem on a fundament of limy sediments with a thick layer of red, ferrous gravel on top.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on all vineyard areas for 8 months a year. Careful pruning and foliage work in spring and early summer provide healthy vines. Crop thinning in the early development of the berries brings gorgeously ripe grapes in fall.

VINIFICATION

Fermentation of the crushed berries in stainless steel tanks with an additional 3 weeks of skin contact afterwards. Aging in stainless for 12 months.

FOOD PAIRING

Goes well with venison and beef stews, but also beef salad or richer fish dishes.



SUSTAINABLE
AUSTRIA



Berliner
Wine Trophy
2026
Gold



Falstaff
Ultimate
Wine Guide
90 Punkte

ALCOHOL:	13.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	5.3 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	2.7 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	12-14° C	VEGAN:	Yes