

## AVIATOR Blaifränkisch 2022

Intensely fruity forest and cherry berries, accompanied by fine roasted flavours, palatable with a soft tannin structure and pleasant length.



**VARIETY:** Blaifränkisch



**ORIGIN:** Burgenland



**MATURATION:** Partly in steel tanks and in used barrique barrels



**HARVEST:** End of September with careful selection in the vineyard



**VINIFICATION:** Harvest of perfectly ripe grapes, short cold maceration, followed by temperature-controlled mash fermentation with marc flooding. Afterwards, malolactic fermentation.



**SOIL:** Various soil structures: deep, humus-rich topsoil on heavy loam, interspersed with gravel strips.

ALCOHOL CONTENT: 14.0 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.7 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: at least 3-5 years, much longer if stored well

FOOD RECOMMENDATION: Roast beef, goose and duck breast as well as with pasta and all Italian dishes

CONTAIN SULPHITES

GOLD Portugal Wine Trophy 2025

GOLD AWC Vienna Spring Tasting 2025

SILVER Berliner Wein Trophy Winterverkostung 2025

EAN code single bottle: 912004176 5452

EAN code box of six: 912004176 5469

Packaging unit: box of six