

## AVIATOR Blaufränkisch 2022

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




 **VARIETY:** Blaufränkisch

 **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

SILBER Berliner Wein Trophy Winterverkostung 2025

ÖGZ Blaufränkisch-Sortensieger 2024

EAN code single bottle: 912004176 5452

EAN code box of six: 912004176 5469

Packaging unit: box of six