

GEBRÜDER
NITNAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



BLAUFRÄNKISCH EXQUISIT 2022

Bold, fruity, perfect for hearty meals!



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.

VINEYARD

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

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

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.



ALCOHOL: 13.0%
TOTAL ACIDITY: 4.9 g/l
RESIDUAL SUGAR: 1.3 g/l
DRINKING TEMPERATURE: 12–14° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein