

BLAUFRÄNKISCH 2023

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Blaufränkisch



AGING

In steel tanks



SERVING TEMPERATURE

16 – 18 °C



READINESS TO DRINK

2025 – 2031, under ideal storage conditions



FOOD PAIRING

White meat (for example veal, pork)



GLASS RECOMMENDATION

Bordeaux glass



ALCOHOL CONTENT

13,5 % vol.

ACIDITY

4,5 g/l

RESIDUAL SUGAR

2,6 g/l

QUALITY LEVEL

Quality wine, dry

SOIL

Chernozem similar to loess consisting of sandy clay with a high amount of gravel

YIELD PER HECTARE

45 hl

VINIFICATION

Traditional mash fermentation in steel tanks at 30 °C, 14 days of maceration, followed by malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

March 2025

TASTING NOTES

Radiant ruby garnet, slightly lighter at the rim, and an almost black core. Pleasantly warm fruit notes on the nose of blackberries, licorice, black pepper, cloves, some orange zest, chocolate apricots, figs and black tea. Wonderfully juicy and meaty on the palate, dense with a lot of ripe fruit, a strong body and velvety tannins, pleasant spicy “steppe” flavor in the aftertaste, black olives, orange confit, black tea, fine nougat and berry fruit. A wonderfully dense, elegant and multi-faceted Blaufränkisch with a high fun factor.

WEINGUT SALZL SEEWINKELHOF

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