



2017

B L A U F R Ä N K I S C H

Qualitätswein dry

alcohol: 12,5% Vol.
residual sugar: 1,5g/l
acidity: 4,8g/l
screw-cap

SOIL & VINEYARD

sandy soil
Kapitel I. planted in 1984

PRODUCTION

harvested in end of September. must fermentation for six days in vats. then pressing. aged in stainless steel.

CHARACTER

Blackberry, lovage, a bit of sour cherry and cinnamon. Juicy structure, full-bodied with fine tannins. Never too easy, never too heavy. A real allrounder. A little bit chilled he will be the entertainer of the evening. I promise!

the real allrounder.