



2018

B L A U F R Ä N K I S C H

Qualitätswein dry

alcohol: 12,5% Vol.  
residual sugar: 1,8g/l  
acidity: 5,2g/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.