

# weninger

HORITSCHON  
MITTELBURGENLAND

## BLAUFRÄNKISCH RESERVE 2004

**Variety, blend:** Blaufränkisch  
**Region:** Mittelburgenland, Burgenland  
**Climate:** Pannonian  
**Vineyard:** Hochäcker, Raga, Dürrau  
**Soil:** Deep topsoil, no limestone  
**Vintage:** By hand, 10. October 2004  
**Yield:** 35 hl/ha  
**Maceration of skins:** 20 days  
**Fermentation:** temperature-controlled, inox, 30°C  
**Aging:** 16 Monate im Barrique  
**Malolactic fermentation:** Yes  
**Alcohol:** 13,5 % vol  
**Total acidity:** 5,8 g/l  
**Residual sugars:** 1,0 g/l  
**Serving temperature:** 16– 18°C

### *Tasting notes:*

*Deep scent of sour cherry and herbal liquor with aripe note of wood. Juicy fruit of plum and elder, fine tannic structure and lively acid on the palate, yet velvet, dense and fleshy. The aftertaste is elegantlispicy and reminiscent of herbals and thyme.*

*Reserve stands for old vines, selected grapes and aging in barrique barrels.*

*A wine to be aged, best drunk between the 3rd and 7th year.*

### **Best with:**

*Wild duck haunch with dumplings made of rolls and thyme*