

# Franz 2010

<b>Origin</b>	Horitschon/Mittelburgenland
<b>Site</b>	Various sites in Horitschon
<b>Soil</b>	Chalybeate clay with high coarse fraction.
<b>Vine Variety</b>	Blaufränkisch, Merlot
<b>Age of Vines</b>	15 - 30 years of age
<b>Density</b>	4000 vines/ha
<b>Crop</b>	5000 lt/ha
<b>Vintage</b>	October 2010
<b>Vinification</b>	Native yeast fermentation in oak tanks, pressed after 15 days of mash-state, biological malolactic fermentation in big oak barrel
<b>Aging</b>	Aged in big barrel
<b>Analysis</b>	13,0 % vol. of alcohol, 5,7 g/lt of total acidity, 1,0 g/lt residual-sugar
<b>Bottling date</b>	January 2012
<b>Mellowness</b>	2012-2016
<b>Best at</b>	18°C / 64.4°F
<b>Degustation-note</b>	N intens fruit aromas, ripe red berries, cherry P juicy, elegant, structured, long finish



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