

## Blaifränkisch

### Ried Gerichtsberg 2019

Variety, blend	100% Blaifränkisch
Origin and soil	Ried Gerichtsberg Loess soil with clayey chernozem
Age of the vines	25 - 35 years
Viticulture	Due to the old age of the vines, gentle pruning in winter, early removal of the water shoots and by-eyes after budding; removal of the stingy shoots in late summer; grape cluster reduction to one cluster/shoot and a maximum of six clusters/vine; strong defoliation of the grape zone to allow aeration
Harvest time	extremely early harvest
Fermentation	cool harvest in the morning hours, maceration, 20% juice extraction 1. cool grape material needs 4-5 days after yeast addition until full fermentation, 2. main fermentation 4-5 days, flooding twice a day, one délestage in the middle of fermentation; 3. 5 days maximum extraction on the mash without flooding BSA is done simultaneously during fermentation, after pressing settling for 4-5 days, then separation from coarse lees and into large wooden barrels, after 1-2 months addition of sulfur and for another 18 months in barrique.
Alcohol	13,5 % vol.
Acidity	4,9 g/l
Residual sugar	3,5 g/l
Test number	N19241/22

Optimal drinking maturity 2023 to 2030

Food Grilled meat and duck, stews, hearty snacks

Temperature we recommend 18 - 20 degrees C for an optimal expression of the fine fruit aromas

