



## hochberc

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2012
<b>Vineyard:</b>	Hochberg
<b>Vine age:</b>	15 years
<b>Soil:</b>	Medium heavy to heavy calcareous loam over lime sandstone
<b>Vinification:</b>	The grapes were harvested by hand at the beginning of October. Grapes were fermented of open 500-litre wooden vats. The pomace cap was punched down manually. The wine was left to macerate on the skins for 40 days. After pressing it matured for 30 months in 500-litre wooden barrels.
<b>Bottling:</b>	August 2015
<b>Analysis:</b>	Alcohol: 14.5 % vol.    Residual sugar: 1.0 g/l    Acidity: 5.5 g/l
<b>Description:</b>	Deep dark ruby with purple Highlights. In the nose you find intensive dark fruit of blackberries, fine wood spices, vanilla, tobacco and herbal spices - an highly attractive bouquet. The complex palate is powerful, flavored with sweet dark wild berry, abundant fine tannins and delicious chocolate touch in the finish. The wine has good riping potential and presents itself good with food.
<b>Drinking peak:</b>	2015 – 2025, at optimal storage
<b>Best temperature:</b>	16 – 18 °C (60 – 64 °F)
<b>Food pairing:</b>	Dark meat, steak or game
<b>Bottle sizes:</b>	0,75 l, Magnum (1,5 l), Jeroboam (3 l), Methusalem (5 l)

**Viel Freude mit diesem Wein wünschen Albert und Silvia Gesellmann**