



hochberc

Variety:	Blaufränkisch
Vintage:	2013
Vineyard:	Hochberg
Vine age:	16 years
Soil:	Medium heavy to heavy calcareous loam over lime sandstone
Vinification:	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.
Bottling:	October 2016
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.0 g/l Acidity: 5.8 g/l
Description:	Deep dark ruby with purple Highlights. In the nose you find blackberry underlaid with a nice fine wooden flavour, notes of tabaco and black cherry in the background. On the palate the wine is complex, elegant with a fine extract sweetness and present tannins. In the finish the wine shows salty nuances and is long lasting with a great aging potential.
Drinking peak:	2016 – 2026, at optimal storage
Best temperature:	16 – 18 °C (60 – 64 °F)
Food pairing:	Dark meat, steak or game
Bottle sizes:	0,75 l, Magnum (1,5 l), Jeroboam (3 l), Methusalem (5 l)

Viel Freude mit diesem Wein wünschen Albert und Silvia Gesellmann