

# Allacher



## 2023 BLAUFRÄNKISCH RIED GOLSER SALZBERG

**Grape Variety(s):** 100% Blaufränkisch

**Vineyard:** Salzberg

**Alcohol:** 14%vol

**Acidity:** 4,6 g/l

**Residual sugar:** 2,8 g/l

contains sulphites

### **Description:**

Blaufränkisch from the Salzberg location. A wine that we only vinify in particularly good vintages. Strong ruby garnet with a dark core, violet reflections. Noble roasting, blackberries and ripe currants, enormous density, perfect harmony, dark berries and chocolate, noble tannin quality, elegant and long finish despite pressure and fullness, enormous potential.

### **Vinification:**

The grapes were harvested by hand and selected immediately during the harvest. Only very ripe and healthy grapes of the best quality were further processed. The Blaufränkisch grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 24 hours, the yeast was added and fermentation began. The mash was submerged 6-8 times daily. This makes the wine very full-bodied, rich in extracts, spicy, rich, very dark and intense in taste. The fermentation lasted 14 days. After fermentation, the wine remained on the mash for another 8 days. After two days of settling, the wine was poured into new barriques and acid reduction was started. Here, lactic acid bacteria convert the rough malic acid into milder lactic acid and the overall acid content is reduced. This makes the wine much milder and smoother. After 10 weeks, the malolactic fermentation was completed and the wine was drained and aired. After filtration, the barriques were refilled. After maturing for 12 months in new barriques, the Blaufränkisch from the Salzberg location was bottled.

**Serving temperature:** 16-18 °C