

Jörg Bretz

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Blaufränkisch 1997

1. **Variety:** Blaufränkisch
2. **Vintage:** 1997
3. **Soil:** calcareous loam and loess
4. **Region/micro zone:** Mittelburgenland/Deutschkreutz
hilly country around Neusiedlersee/Pöttelsdorf
5. **Vineyard and microclimate:** warm, south-facing slopes
6. **Harvest date:** 12 – 16 October 1997
7. **Age of the vines:** 20 - 35 years
8. **Vinification:** Selection in the vineyard, harvesting by hand, gentle processing, crushing of the mash cap several times a day. 14 days of maceration. No pressing, only free run wine.
9. **Ageing:** 18 months of natural sedimentation in large wooden barrels, followed by 42 months in small oak barrels, 18 months of ageing in large wooden barrels, 14 months of bottle ageing
10. **Wine description:** Blackberry, wild berries, pleasantly strong tannins, lots of spice, a note of tobacco, primary aromas delicately in the background, ageing and storage potential. Perfect all-rounder for almost any meal.

Food pairing: Herb-crusted roast lamb chop, roast beef, cheese or rump steak are just a few suggestions that harmonize perfectly with this ripe wine.
11. **Serving temperature:** 15 °C – 19°C
12. **Technical data:**
§ **Alcohol:** 13,5 % vol
§ **Residual sugar:** 2,1 g/l
§ **Acidity:** 5,2 g/l
§ **Bottling date:** October 2014
13. **Storage potential:** 2006 - 2015