

Jörg Bretz

Vohburgerstraße 38
A-2465 Höflein

Tel.: 0043(0)664 203 29 23
e-mail: wein@bretzjoerg.com
Internet: www.bretzjoerg.com

**B
R
E
T
Z**
JÖRG

Blaufränkisch 2000

1. **Variety:** Blaufränkisch
 2. **Vintage:** 2000
 3. **Soil:** calcareous loam and loess
 4. **Region/micro zone:** Mittelburgenland/Deutschkreutz
hilly country around Neusiedlersee/Pöttelsdorf
 5. **Vineyard and microclimate:** warm, south-facing slope, but also slightly cooler southeast-facing vineyards on the plateau
 6. **Harvest date:** 22 September 2000
 7. **Age of the vines:** 22 - 40 years
 8. **Vinification:** Selection in the vineyard, harvesting by hand, gentle processing, crushing of the mash cake several times a day. 12 days of maceration. No pressing, only free run wine.
 9. **Ageing:** 6 months of natural sedimentation in large wooden barrels, followed by 40 months in small oak barrels, 16 months of ageing in large wooden barrels, 12 months of bottle ageing
 10. **Wine description:** coconut, caramel, incense, mix of dark berries, blackthorn, elderberry, well-balanced tannin structure, bitter chocolate, well integrated wood
“Sensational – you note the high quality ripe, good wines can achieve.” A la carte 2009.
- Food pairing:* Ravioli stuffed with venison, goose leg
11. **Serving temperature:** 16 °C – 19°C
 12. **Technical data:**
 - § **Alcohol:** 14% vol
 - § **Residual sugar:** 1 g/l
 - § **Acidity:** 5,5 g/l
 - § **Bottling date:** January 2006
 13. **Storage potential:** 2007 - 2020