## Jörg Bretz

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## Blaufränkisch 2002

1. Variety: Blaufränkisch

2. Vintage: 2002

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, but also slightly cooler southeast-facing vineyards on the plateau

6. Harvest date: 14 - 16 October 2002

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. 20 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: stracciatella, Amarena cherry, mint, forest fruit in a wafer

11. Serving temperature: 16 °C - 19°C

12. Technical data:

§ Alcohol: 13,5 % vol § Residual sugar: 1,5 g/l

§ Acidity: 5,7 g/l

§ Bottling date: July 2007

13. Storage potential: 2010 - 2025