## Jörg Bretz

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## Blaufränkisch 2004

1. Variety: Blaufränkisch

2. Vintage: 2004

3. Soil: slate

4. Region/micro zone:

5. **Vineyard and microclimate**: warm, south-facing slopes, but also slightly cooler southeast-facing vineyards on the plateau

6. Harvest date: 28 October 2004

7. **Age of the vines**: 30 years

8. **Vinification**: Selection in the vineyard, harvesting by hand, gentle processing, crushing of the mash cake several times a day. 30 days of maceration. No pressing, only free run wine.

9. **Ageing**: 18 months of natural sedimentation in large wooden barrels, followed by 48 months in small oak barrels, 24 months of ageing in large wooden barrels, 12 months of bottle ageing

10. Wine description: graphite, dark chocolate, blackthorn, wild blackberry

11. Serving temperature: 16 °C – 19°C

12. Technical data:

§ Alcohol: 13,5 % vol § Residual sugar: 1,4 g/l

§ Acidity: 5,8 g/l

§ Bottling date: January 2014

13. Storage potential: 2015 - 2025