

Jörg Bretz

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Blaufränkisch 2006

1. **Variety:** Blaufränkisch
2. **Vintage:** 2006
3. **Soil:** calcareous loam and loess
4. **Region/micro zone:** Mittelburgenland/Deutschkreutz
5. **Vineyard and microclimate:** warm, south-facing slopes, but also slightly cooler southeast-facing vineyards on the plateau
6. **Harvest date:** 1 - 3 October 2006
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. 16 days of maceration. No pressing, only free run wine.
9. **Ageing:** 12 months of natural sedimentation in large wooden barrels, followed by 24 months in small oak barrels, 12 months of ageing in large wooden barrels, 12 months of bottle ageing
10. **Wine description:** cranberry, Cornelian cherry, blackthorn, blood root, pumpernickel
11. **Serving temperature:** 16 °C – 19°C
12. **Technical data:**
 - § **Alcohol:** 13,5 % vol
 - § **Residual sugar:** 1,9 g/l
 - § **Acidity:** 5,8 g/l
 - § **Bottling date:** October 2011
13. **Storage potential:** 2012 - 2025