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AT-BIO-402
Österreichische
Landwirtschaft

Mittelburgenland DAC Blaufränkisch Klassik 2021

| | |
|-------------|--|
| Variety | Blaufränkisch, Redwine |
| Cultivation | controlled organic production, certified by Lacon AT-BIO-402, vegan, LN 16167/23 |
| Origin | Mittelburgenland, Horitschon |
| Soil | chalybeate clay |
| Harvest | selected grapes, handpicked, October 2021 |
| Maturation | fermented in stainless steel tanks, matured in big oak barrels for 11 months |
| Bottled | |
| Taste | Delicately scented, elegant and smooth body Lively on the palate with a long finish Ready for drinking at an early stage |
| Values | 12,5 % vol alcohol 5,6 g/l total acidity 1,0 g/l residual sugar – extra-dry |
| EAN – Code | 9120018333271 |



Best Ready to drink – now until 2030.
Temperature: 16 – 18°C
Good for use in local cuisine.
Due to its pepperiness, it also tolerates well-seasoned dishes.

Comment With Blaufränkisch Klassik, you notice year after year that the variety is at home in our climate and on our soil. As uncomplicated as it is to make, it tastes just as good.