



HERIBERT BAYER



## *Blaufränkisch ZEITLOS*

<i>Vintage:</i>	2017
<i>Grape Variety:</i>	100% Blaufränkisch
<i>Terroir</i>	Neckenmarkt
<i>Alc:</i>	14,0%
<i>RS:</i>	1,0 g/l
<i>Acidity:</i>	5,4 g/l
<i>Vinification:</i>	Second used oak
<i>Vinification Period:</i>	18 months
<i>Cap:</i>	Screw cap
<i>Maturity Potential</i>	Until 2032

### *Wine Description*

In the glass it presents itself in dark ruby garnet with violet reflections. Its animating bouquet of fine dark berry confit, fresh cherry fruit and a hint of fine herbal spice characterize the image of this pure Blaufränkisch. On the palate it is always juicy, fruity and elegant. Velvety tannins and seductive nuances of salted caramel and nougat leave you wanting more. The play of aromas and the pleasant extract sweetness in the finish are playful and guarantee a wonderful flow of drinking.

### *About Blaufränkisch Zeitlos*

This Blaufränkisch from Central Burgenland is extremely sweet and playful at the same time and impresses with its multi-layered play of aromas, complex Blaufränkisch fruit and a wonderful flow. It is made from grapes from at least thirty-year-old Blaufränkisch gardens in the Neckenmarkter Hochberg and is vinified in French barriques for 18 months.