



Schloss Koblenz Blaufränkisch Sweet Red –Hungary-
The Blaufränkisch grape is cultivated in Hungary and picked at a very late stage, when the berries are shrunk. The result is this full-bodied, sweet red wine which is recommended as a delicious aperitif, but also to accompany fine beef in a creamy sauce. Serve at a temperature of 12-14° Celsius

Variety:	Blaufränkisch
Varietal Percentage:	100%
Age of vines and soil type:	10 years old vines planted in sandy soil
Date picked:	middle of September
Harvest sugar:	24 degrees Brix
Fermentation time / Temperature Range:	10 days / 24° Celsius
Fermentation container / maceration:	stainless steel tank after mash-heating
Alcohol:	11,1% by vol.
pH:	3.46
Acidity:	5,5 gr/L
Length / Type of aging:	8 months in stainless steel tank
Bottled:	May
Approximate lifespan:	5+ years
Number of cases produced:	3000
Release date:	June
Winemaker:	Weinhaus Schloss Koblenz GmbH Cellarmaster: Mr. Georg Treis