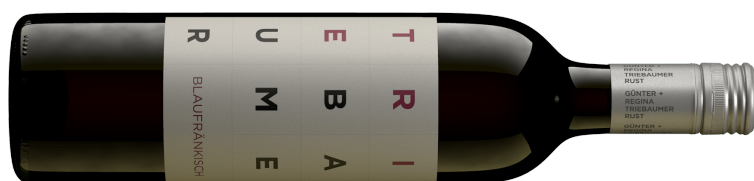


GÜNTER +
REGINA
TRIEBAUMER
RUST

BLAUFRÄNKISCH 2018



FALSTAFF WEIN GUIDE 2019/20

91

Points

VINARIA

Fun wine and value for money

FALSTAFF ROTWEIN GUI- DE 2019/20

91

Points
6th place at Blaufränkisch 2018
Grand Prix

A LA CARTE MAGAZIN BLAUFRÄNKISCH GRAND CRU

92

Points

WINE ENTHUSIAST

90

Points

VINARIA 2/2020

16

Points
2nd place, top Blaufränkisch (Wi-
nes up to 12 euros)

TASTING

Lush purple with a violet rim. Intensive nose of crisp cherries and black pepper. Stewed sour cherries accompanied by a touch of violet and gentian, spicy-dense, sun-drenched

SERVING
TEMPERATURE

15–17 °C (58-62 °F), pour it into a decan-
ter and enjoy!

BOTTLING

April 2019

ALCOHOL

13,5 Vol. %

blackberries. Dry, vivacious-juicy, classic Blaufränkisch fruit, densely knit tannins, inviting dark berry and sour cherry aromas terminating in a spicy-animating aftertaste. To us „classic“ means intensively fruity and powerful. Juiciness and power deriving from chalky loam soils. This impressive vintage shows off with a wonderful density and persistence as well as a decent fruit intensity. Well done!

ACIDITY	6,2 g/l
RESIDUAL SUGAR	dry
BOTTLE SIZES	100% screw cap for 0,75l bottles and magnums. Larger bottles on request.

PAIRING

Let's start with a goose, continue with cave pecorino and matured Emmental cheese, serve it to orecchiette with cashew/dried tomato-pesto, roasted venison liver and paprika partridge. Cheese dumplings with roasted onions, Reuben sandwich, at least 10,24 cm high, caponata grilled on vine wood. Small, in return many pieces of lamb on rosemary brochettes. Extra tip: rocks beautifully with goulash. Don't forget the chorizo butter bread. Let's try a bean stew – with lavish chili – or a potato-lentil- gratinée with a touch or – may be – some more of bacon. A red wine – just for fun!

MAKING

Harvested at the end of September and at the beginning of October 2018. Loamy soils from the single vineyard Umriss.

De-stemming, closed mash fermentation over 12-18 days at a temperature of up to 30 °C (88 °F), 3 days of maceration after the end of fermentation, followed by gentle pressing. Malolactic fermentation partly in large, used oak casks and partly already on mash.