

THAYA

Blaufrankisch 2019 - Premium



Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay, virtually all our varieties

Tasting notes: The colour is darker, ruby with violet highlights. The nose is sophisticated, fruity with notes of liquorice and herbs, complemented by hints of black fruit. The palate is long, with wood maturation and a typical spiciness.

Winemaking: The wine was fermented and aged in French oak barrels for 12 months. Combination of different sizes, types of firing and age of wood.

Pair with: beef ribs with demiglaze sauce

Brix at harvest (average): 24,5 Brix

Alcohol: 12,5%

Residual Sugar: 0,2 g/l

T.A.: 5,3 g/L

pH: 3,2

Final blend: 100% Blaufrankisch

Enjoy: now or hold up to 8 years

Vineyard: Havraníky – Stará vinice, granite soil, exposition of vineyard - southwest