

ZAHEL

Ried Goldberg Laaerberg Blaufränkisch 2022

Goldberg is one of the finest and highest elevated single vineyards in Oberlaa, located in the city's southeastern region. Here, soil structure comprised of sandy loam and ice-age gravel as well as a warmer climate, influenced by the Dannonian region to the south, provide ideal conditions for producing Braufränkisch.



Alcohol	13.5 % vol.
Residual Sugar	1.0 g/L
Acidity	6.1 g/L
Varietal(s)	100% Blaufränkisch
Origin	Großlage Laaerberg Ried Goldberg
Soil	sandy loam and ice-age gravel
Harvest/grape handling	100% hand harvest, 30% de-stemmed
Skin Contact	2.5 weeks skin contact
Fermentation	Spontaneous for approximately 2 weeks in used, open 225l barrels
Aging	18 months in 30% used 225l French Chassin barrels und 70% 600l Austrian Stockinger barrels
Serving Temp.	12-14°C
Aging Potential	10-12 years
Tasting Notes	middle cherry red; spicy fruit aromas redolent of raspberry and sour cherry with notes of tea; moderate alcohol and well-integrated acidity; ripe, soft tannins with a long finish
Food Dairing Suggestions	Beef carpaccio or tartare, cured hams or salami

