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AT-BIO-402
Österreichische
Landwirtschaft

Mittelburgenland DAC Blaufränkisch Klassik 2022

Variety	Blaufränkisch, Redwine
Cultivation	controlled organic production, certified by Lacon AT-BIO-402, vegan, LN 17730/24
Origin	Mittelburgenland, Horitschon
Soil	chalybeate clay
Harvest	selected grapes, handpicked, October 2022
Maturation	fermented in stainless steel tanks, matured in big oak barrels for 11 months
Bottled	29.07.2024
Taste	Delicately scented, elegant and smooth body Lively on the palate with a long finish Ready for drinking at an early stage
Values	12,5 % vol alcohol 5,5 g/l total acidity 2,3 g/l residual sugar – extra-dry
EAN – Code	9120018333431



Best Ready to drink – now until 2031.
Temperature: 16 – 18°C
Good for use in local cuisine.
Due to its pepperiness, it also tolerates well-seasoned dishes.

Comment With Blaufränkisch Klassik, you notice year after year that the variety is at home in our climate and on our soil. As uncomplicated as it is to make, it tastes just as good.