



Blaufränkisch Johanneshöhe® 2018 BIO

The prologue. The grapes for this wine stem from nine different vineyards, nearly all of which have iron and fossil-rich cambisol soil.

My intention with the Johanneshöhe interpretation is to express a particular lightness in Blaufränkisch. Elegance, drinkability and fruit are the focus while tannin, power and spice remain satisfied in supporting roles. Please don't understand this wrong. Depth, balance and intensity still have highest priority in Johanneshöhe; they are simply bedded on a more airy foundation.

Grape variety:	Blaufränkisch
Vintage:	2018
Soil type:	“brown loam” with red pebbles, high iron content
Cultivation:	organic certificated
Production:	temperature-controlled fermentation in stainless steel tank maturation in big oak barrels
Alcohol:	13,0 %
Acidity:	5,2 g/l
Residual sugar:	3,0 g/l