

WEINGUT  
**BISCHEL**



## 2022 BLAUFRÄNKISCH VINTAGE

### Vineyard

In 2020, the opportunity arose to take over an old Blaufränkisch plantation. The vines, which are over 20 years old, grow next to our Pinot Noir on the southern slope of the St Laurenzi Chapel in Gau-Algesheim. Limestone and clay characterise the soil there. The relief at the heart of the site is reminiscent of an amphitheatre, allowing the heat and light to be optimally captured and the grapes to ripen under ideal conditions. Exposure: South-facing slope.

### Vinification

Selective harvesting of the grapes by hand. After destemming, the grapes fermented on the skins with their natural yeasts. After gentle pressing of the grapes, the red wine matures for 15 months on its lees in small oak barrels. Only shortly before bottling is the wine removed from its lees and bottled unfiltered.

### Tasting notes

Intense black cherry and cassis fruit on the nose. Some spicy pepper and sweet roasted notes. Very inviting, long-lasting fleshy fruit on the palate with a silky, soft tannin finish.

### Analysis

alcohol: 13 % vol.; Residual sugar: 1.0 g/l; Acidity: 5.5 g/l