

Blauer Portugieser CLASSIC 2008

Variety:	Blauer Portugieser
Growing Region	Thermal Region, Lower Austria
Age of the vines::	34 years
Vineyard Parcel:	In den Robbingen
Yield:	50 hl
Soil type:	Gravelly with loamy undersoil
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	18 KMW
Fermentation:	In a steel tank, 7 days on skins
Malolactic:	In a steel tank;
Maturation:	In large wooden barrels
Alcohol:	11.5 Vol. %
Acidity:	4.8 g/l
Residual sugar:	1.1 g/l
Drinking temperature:	15 ° C(59 ° F)
Optimal drinking period:	1 - 3 years
Overall impression:	Ruby red: fresh bouquet with delicate toasty aromas, youthful firm taste with pure berry flavors
Culinary Tip:	The wine companion par excellence for pasta and pizza! A red wine that enhances flavorful fishes as well as boiled beef dishes.
Christian Fischer says:	Our oldest vines! Portugieser is a wine with history; we hope that it will soon be awarded its rightful place among red wines. We like to drink this mild red wine slightly chilled all summer long.