

BIRGIT BRAUNSTEIN



Lebe Freude!
Birgit Braunstein

Blaufränkisch Purbach 2021- Tech Sheet

About the Winery

The 400-year history of my winery and the careful orientation towards cosmic constellations result in terroir wines that pass on their liveliness to the wine connoisseur – in other words, very clearly defined wines, mineral, delicate, elegant with great storage potential. Wines as mediators of joy and enjoyment. Great wines – i.e. terroir wines – are not a fashion trend, they are not reinvented – but on the contrary, they are lived. I am working on this lifelong dream with a lot of joy and commitment.

The Leitha Mountains behind Purbach, where slate, shell limestone and crystalline quartz are the perfect basis for great wines, and Lake Neusiedl with its unique microclimate give the wine a special maturity and the terroir specific minerality and naturalness. The fresh, cool night air on the slopes of the Leitha Mountains ensures fruitiness, finesse and liveliness of my wines.

About the Wine

Blaufränkisch Purbach 2021 has an intense ruby colour. On the nose, juicy berries and spicy hints. On the palate, the fruity, fresh taste of blackberries and pepper. It is powerful and intense, but remains smooth on the palate.

Spontaneously fermented in steel tanks with a maceration period of 18 days. Subsequent maturation of one year in Barriques and in large wooden barrels.

The optimal drinking temperature is 16-18°C.

Pairs brilliantly with grilled and roasted meats including duck. Also works with hard cheese.

Beautifully balanced. Lovely by the glass or with food.

Analytics:

Alcohol: 13%

R/S = 1

Acids – 6.6