

Burg Ravensburg 2018 Blaufränkisch (Sulzfeld)

WineWise Code	GBR-BFS18
Country	Germany
Region	Baden - Kraichgau
Color/Style	Red
Farming Practices	Bio-dynamic
Varieties	100% Blaufränkisch
ABV	12.93
Residual Sugar	2.5
Acidity	5.9
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Maceration	Cold maceration for 24 hours
Pumpever/Punchdown	Remontage in the beginning, punchdown later on
Destemming	Whole Cluster
Fermentation Vessel	Oak
Fermentation Duration	3 weeks
Aging Method	Used Barrique
Aging Duration (months)	8-10 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	8-10 months
Malolactic	Yes
Added Sulfur	Yes
Soil Type	Loess, Gypsum
Elevation (meters)	180
Vineyard Aspect	Southwest
Vine Age	20
Yields (hl/ha)	35
Vine Training	Single Guyot
Picking	Hand-harvested
Annual Production	8000 bottles

Notes from the producer:

The grapes are gently harvested by hand, carefully sorted, and as whole berries, fermented in small batches. The goal is to produce powerful, spicy Blaufränkisch (Lemberger) wines with a fine tannic structure. Malolactic fermentation takes place in used barrique casks in which the wines mature for 8-12 months. The wine is deep bluish red. On the nose: plum and wild berries. On the palate: powerful, with a fine fruitiness; rich in tannin; long finish.

Serving suggestions: game or game birds, lamb, well-seasoned dishes prepared with beef, and stews or casseroles.



WineWise Notes:

Lemberger, as Blaufränkisch is known in Baden, produces a higher-toned, perhaps finer wine than is typical of the better-known Burgenland examples. Claus has always had an especially deft touch with this truculent grape. The 2017 is supple, liquorous, full yet taut. The 2018 is cut from the same cloth, despite vintage differences.

