
Steindorfer Blaufränkisch Selection

Winery: Steindorfer

Category: Wine – Still - Red

Grape Variety: Blaufränkisch

Region: Apetlon/ Burgenland/ Austria

Vineyard: Estate

Winery established:

Feature: Sustainable



Product Information

Soil: Black soil

Vinification & Yield: Vinification in temperature controlled stainless steel tanks at about 30 °C and aged afterwards for 10 months in used barrique

Tasting Note: Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning

Production: 4,000 bottles

Alc: 13 %

Residual Sugar: 1.7 g/l

Acidity: 5.2 g/l

Producer Information

Steindorfer vineyard is a small traditionally-run family operation with 25 acres, located in „Seewinkel“ (corner of the lake) at the Eastern bank of the lake „Neusiedler See“. The Steindorfer family has been engaged with wine for four generations. Following this tradition, they create complex, elaborate-noted and distinctive wines reflecting the typical character of the region.

The Pannonian climate with hot and dry summers and cold winters along with temperature-regulating influence from the Lake Neusiedl, bring about long vegetation periods. High humidity and autumn fog contribute to the development of Botrytis cinerea, which is the basis for top quality sweet wines, such as Beerenauslese (BA) and Trockenbeerauslese (TBA). Favorable soil conditions from loess and black earth to sediment and sand, allows a wide range of vines to thrive in this northern part of the Burgenland - Austria's most eastern state. The grapes are handpicked and treated as well as processed with the highest accuracy.

Ernst, who used to be the cellar master for Alois Kracher, was named the winner of the International Trophy 2005 Winery of the year. Steindorfer has a clear mission: to make wines that meet the highest demands and give rise to success.

The bird on the label is called Säbelschnäbler! Total annual production: 70,000 bottles.