



# Funkstille Blaufränkisch, Burgenland, Austria, 2022

## Producer Profile

Now more than ever we need a little 'Funkstille' or radio silence in our lives, so it was only natural that as interest and desire for Austrian wines grew, so would our range.

It all started with Grüner, then Zweigelt and now Funkstille is a quintet including Riesling, a Skin Contact wine and now Blaufränkisch ... capturing Austria's most famous varieties and archetypal styles under some eye-popping packaging. We've worked with a 16th generation producer in Niederösterreich to put together this characterful range. All work in the vineyard is carried out sustainably, with the use of their own fertilisers made from grape skins, manure and straw from their fields, to improve the soil structure and vitality of their vines. The south-east and south-west exposure of the slopes provides conditions for perfect ripening. Grapes are harvested in the early morning to harness acidity and pure fruit expression, and taken to their energy neutral winery for vinification.



## Viticulture

The ruby red Blaufränkisch grapes come from selected south-facing vineyards in Burgenland, perfectly exposed to the sun, that produce a bright, ripe and abundant red wine. Great care and attention are taken with canopy management to balance the leaf density of the vines and ensure good air flow and healthy grapes. Harvest takes place in mid-October.

## Winemaking

Grapes are vinified at the estate's energy-neutral winery, and cold-soaked for 5 days after which fermentation starts slowly. Twice-daily pump-overs are carried out for the first 10 days and then the wine is left on the skins for a further 5 days with just one pump-over per day. The finished wine then goes into old wooden 5,000-8,000 litre barrels, with 10% going into 2-3-year-old barriques. The components are blended before bottling.

## Tasting Note

A classic style of Blaufränkisch from Burgenland which is fresh and fruit-driven, with abundant blackberries and spice with perfect balance and length.

## Food Matching

Hearty stews with pork, beef or lamb, served with root vegetables.

Product code: 5421

### Technical Details

#### Varieties:

Blaufränkisch 100%



**ABV:** 13.5%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 6 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** None

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