



PRODUCER PROFILE

Estate owned by: Paul and Elfriede Achs
Winemaker: Paul Achs
Total acreage under vine: 58
Estate founded: 1952
Winery production: 100,000 Bottles
Region: Burgenland
Country: Austria

Blaufränkisch Ried Altenberg 2013

WINE DESCRIPTION

Paul Achs returned to his family winery in Gols in 1991 after spending time in California where he learned to produce red wines at the highest level of quality. Ninety percent of the production is dedicated to red wine, and all 25 hectares are farmed biodynamically. Paul Achs wines are characterized by elegance and finesse.

ABOUT THE VINEYARD

Ried Altenberg is a three-hectare site situated on the Parndorfer Platte, a south-facing escarpment of complex soils near the villages of Gols and Mönchhof. The soil in Altenberg consists of gravel mixed with limestone. The vines were planted in 1999. Altenberg gives Blaufränkisch with heightened aromas, firm structure, and a distinct mineral character.

WINE PRODUCTION

Altenberg is produced only in top vintages and is one of three single vineyard Blaufränkisch for which Paul Achs is known. Altenberg is a wine of profound expression and longevity.

Fermented in stainless steel tanks and aged for 18 months in a combination of new and used 228 liter Burgundian pièce.

TASTING NOTES

Thanks to the combination of gravelly soil mixed with limestone and an ideal South-facing exposure, Ried Altenberg shows layers of ripe fruit, spice, and minerals that are elegantly framed by firm tannins and a skillful use of new oak. Dark ruby with purple highlights. Ripe wild cherry and blackberry jam with fresh orange peel and herbs. Plenty of finesse on the finish. Great potential for further development.

FOOD PAIRING

Burgenland's cuisine is influenced by neighboring Hungary and it's not unusual to find dishes like Goulash or stuffed peppers in the region, all liberally spiced with Paprika.

Burgenland's red wines are well-suited to complement these hearty and spicy flavors but offer broad versatility at the table thanks to firm acidity and savory character. Try St Laurent with red meat, succulent beef, and spicy pork dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Neusiedlersee
Vineyard name:	Ried Altenberg
Vineyard size:	8 acres
Soil composition:	Gravel with limestone
Training method:	Middlehigh Training Form
Elevation:	380-512 feet
Yield/acre:	1.6 tons
Exposure:	Southwestern
Year vineyard planted:	1999
Harvest time:	September
First vintage of this wine:	2000
Bottles produced of this wine:	3,000
Certified eco-friendly practices:	Biodynamic-Respekt
Certified vineyards:	yes
Certifying organizations:	Respekt
Sustainability certification:	Respekt Biodynamic

WINEMAKING & AGING

Varietal composition:	100% Blaufränkisch
Fermentation container:	Stainless steel tanks
Maceration technique:	Pumpovers
Length of maceration:	22 days
Malolactic fermentation:	After pressing in used and 10% new barrels
Fining agent:	Vegan
Type of aging container:	Barriques
Size of aging container:	228L
Age of aging container:	New to 3 years
Type of oak:	French



Length of aging before bottling: 18 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.4
Residual sugar:	1.0 g/L
Acidity:	5.4 g/L
Dry extract:	27.4 g/L