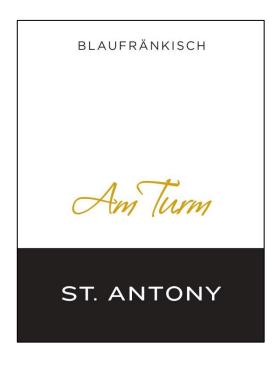
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Blaufrankisch "Am Turm" 2016, St. Antony



<u>Technical Data</u>	
Country	Germany
Region	Rheinhessen
Appellation	Nierstein
Producer	St. Antony
Founded	1758
Farming	Organic
Vineyard Age	30 years
Varietal(s)	Blaufrankisch
Soil Type	Slate, iron enriched clay
Alcohol	12.5%
Residual Sugar	0.2%
Acidity (g/L)	5.7
pН	3.4
Fermentation	natural/stainless steel
Aging/Maturation	12 months in used oak barrels

Producer Description

The St. Antony vineyards are in the prestigious "Roter Hang" section of the Rheinhessen that is know for the deeply flavored and mineral rich wines from the iron enriched (the Roter, or Red part of the name) clay soils that have made other producers such as Keller being world famous. Our initial selection is of three of their wines and I will look to add more once I've created more awareness about their wonderful wines.

Tasting Notes

This is a very expressive Blaufrankisch aromas of fresh baked bread, rich plums, and cherry compote. Flavors are of dark cherries, dark plums, and a hint of cocoa. There is a medium body but which saturates your palate. The rich flavors are balanced and complemented by mild acidity and tannins.

Food Pairings

Food pairings would include Filet Mignon, New York Steak, lamb, duck, venison, wild boar, salmon, grilled tuna, spicy Asian beef dishes, pasta with mild tomato sauce, grilled vegetables, and other Asian stir fry and noodle dishes.

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