

# Joschuari (rot)

QWt Burgenland, Gut Oggau, 2015

750 ml

Art. nr. 40022715



Son of Mechtild and Bertholdi, brother of Emmeran and Timotheus, married to Wiltrude. A man with style and a charismatic, complex character who is truly unconventional. With his dry sense of humour and full-bodied sayings, he gives his father as good as he gets, being the main inheritor of Gut Oggau. A wine for wine geeks, who are on the constant lookout for new challenges in terms of wine! Joschuari is not flattering the palate, but exhibits an unconventional character of his own, with distinctive tannins, juicy acidity and wild aromas of powerful and impressive length. Typical for Blaufränkisch wines, it incorporates fruit flavours of blackberries and ripe plums, accompanied by juniper, liquorice, herbs and green pepper.

Origin:	<b>Austria / Burgenland / Neusiedlersee</b>
Place name:	<b>Rieden rund um Oggau, Purbach</b>
Grape variety:	<b>Blaufränkisch</b>
Maturity:	<b>3 to 7 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Saddle of lamb fillet with herb jus, Roasted lamb gigot, Roast saddle of venison, Wild specialities, Wild boar entrecôte with Spätzli</b>
Vinification:	<b>partly destemmed, fermentation with grapes' own yeast, stamped by foot, long must fermentation</b>
Harvest:	<b>hand-picking, strict selection, in small boxes</b>
Maturation:	<b>in cement tank, in tonneau</b>
Bottling:	<b>no filtration</b>
Maturation duration:	<b>18 months</b>
Volume:	<b>12.5 %</b>
Wine Spectator:	<b>93</b>



**Certified organic or biodynamic wine**



**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

