



WEINGUT
BURG RAVENSBURG

seit 1851

LOCATION

Germany > Baden >
Kraichgau > Sulzfeld

VARIETY

Blaufränkisch

WINEMAKER

Claus Burmeister & Daniel Rupp



SCIENCE

ABV: 13.00%
SUGARS: 0.50 g/l
TOTAL SO₂: 75 mg/l
TOTAL ACIDITY: 5.80 g/l

Blafränkisch Baden VDP

EXPERIENCE

NAME: More commonly called Lemberger in Germany, Burg Ravensburg petitioned for the use of its more internationally recognized name of Blafränkisch. Classified as a VDP Ortswein from a selection of vineyards in the village of Sulzfeld around Ravensburg Castle.

CHARACTER: Sour cherry, sweet herbs and rosewater on the nose balances well with the spice and darker berry notes on the palate. A medium bodied wine that has enough structure to pair with most foods yet is still very smooth and gulp-able.

ENJOY WITH: Hasenpfeffer, red wine stewed rabbit, would be the go-to regional pairing. Game, charcuterie, and mushroom-based dishes also work well with this wine.

BEST RESULTS: Serve at 60-65°F.

EXPRESSION

FERMENTATION & EXTRACTION: The fruit is hand harvested and sorted once in the vineyard. Destemmed and then sorted through an optical sorter. The whole berries cold soak for 24 hours. In keeping with a minimal intervention approach, gravity flow is utilized wherever possible. It then goes into used barrels for a spontaneous primary fermentation and secondary malolactic fermentation.

ELEVAGE: Aged for 8-12 months in used, oak barrels ranging in size from 600L-5000L. A selection of which are made from oak harvested from their local forests, a natural continuation of the Vosges forest in France.

FINING & FILTERING: Unfined. Light filtration with Diatomaceous earth (Kieselgur).

SULFUR: Minimal amounts are added after malolactic fermentation.

SOURCE

FARMING: Certified Organic and Biodynamic (Demeter). The estate's focus is on biologically active soil through multiple techniques including the use of cover crops, creating their own compost and following the lunar calendar. No synthetic chemicals are used, and all plots are cultivated according to their VDP classification level. They balance these traditional methods with newer technologies, including a trial program using drones to spray biodynamic preparations in the vineyard.

LAND: The soils are limestone and gypsum marl, called gypsum keuper, on steep slopes rising to a 25% gradient at 620-950 ft. a.s.l.

VINE: The majority of the vines were planted between 1990-2000.

HARVEST & PRODUCTION: 100% hand-harvested, with 700 cases produced on average.

