

THE LECH TASTING



14 DEC 2022 / BLAUFRÄNKISCH SUMMIT



“A certain savvy with food and wine has always been part of the DNA of Lech and Zürs. Our restaurants and their breathtaking wine lists are decisive factors for many of our guests in choosing where to holiday – even when the weather chooses not to play along. For this reason, we created the Arlberg Weinberg festival to mark the start of the season. The Blaufränkisch workshop provides an outstanding stage for our restaurants to show just how deep their wine expertise runs.”

HERMANN FERCHER, LECH-ZÜRS TOURISMUS



WHY A BLAUFRÄNKISCH SUMMIT, WHY IN LECH?

The original spark for the Blaufränkisch Summit was a lunch with Roland Velich at the Murmeli-Terasse in Oberlech, probably sometime before Easter 2019. Our conversation touched upon a favorite topic: what we could do to promote the fantastic grape variety called Blaufränkisch. My quick take was that it lacked international recognition and national appreciation. What was needed was a way to address both factors at once – even if that meant starting with a smaller audience.

The core idea – inviting international wine critics and journalists to a kind of Blaufränkisch Symposium in Austria – was born. The variety has since become a dominant theme in the international industry press when reporting on Austrian wine. Our plan focused on inviting critics, especially those who already had some experience with Blaufränkisch, and using their voices to draw positive attention, including within Austria itself. An initial concept was formulated, with Vienna as the event location. Further development was planned but repeatedly delayed by a certain virus known as Corona, the same force that hindered implementation of our new idea for an Arlberg Weinberg in Lech. Some three years later, in spring 2022, with the end of the pandemic in sight, we restarted our planning process and realized that the solution was staring us in the face: the Blaufränkisch Summit should take place as part of the Arlberg Weinberg, in the town where the idea first arose. The essential goals remained unchanged: raising international awareness and national

appreciation. The pool of participants invited to Lech was intentionally kept small and primarily international, representing key export markets:

Norway, Sweden, Denmark, the UK, USA, Germany, and Switzerland. In each of these countries, winegrowers have worked to raise Austria’s reputation as a red wine nation. The Blaufränkisch Summit was intended to help in this effort. The heart of the workshop involved discussions about the variety and its potential as well as its various expressions from different growing regions, vintages, and ripeness levels. The selected wines from different terroirs were chosen to provide concrete examples to drive the discussion.

The mood was outstanding, the discussions lively, the interest and attention on the part of the participants noteworthy. A variety of insights were achieved; these are presented in the pages to follow. The extensive – and primarily positive – national and international reporting suggests that the Blaufränkisch Summit has made at least some small contribution to providing a well-deserved platform for this outstanding variety. Many thanks to all participants and supporters. Keep drinking more Blaufränkisch!

CLEMENS RIEDL

**THIS VILLAGE AT
1444 METERS IN ELEVATION PLAYED HOST ON
14 DEC 2022 IN THE ALLMEINDE COMMONG-
 ROUNDS TO
22 INTERNATIONAL WINE EXPERTS FROM
9 DIFFERENT COUNTRIES EXPLORING THE
 POTENTIAL OF THE BLAUFRÄNKISCH VARIETY,
 INCLUDING TASTINGS INVOLVING
50 BLAUFRÄNKISCH WINES FROM
17 ESTATES**



INHALTSVERZEICHNIS

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Perhaps it was the extraordinary location, or that the timing, shortly before Christmas, was just right... but the moment was truly ripe to turn the spotlight onto the central European variety of Blaufränkisch. In any case, almost all of the international experts that we invited to this workshop said yes, and quickly.



LECH, AUSTRIA





ANDREAS WICKHOFF MW MODERIERT DEN BLAUFRÄNKISCH SUMMIT

Most of the international wine experts had never before visited Lech, and few from their circle knew anything about this small village high in the Austrian alps.

Later they would discover just how complicated it can be to travel to this gourmet village. But they certainly wouldn't regret the effort: the intense discussions, the hand-curated wines, but also the breathtaking mountain backdrop, the hospitality of Lech's residents, the fine food, and incredible wine cellar more than compensated their troubles.

The event was initially planned as a methodological workshop to evaluate whether Blaufränkisch should be assessed as one of the great grape varieties. This was conducted – with academic moderation by [Andreas Wickhoff MW](#) – in several steps.

The first task was to determine the characteristics of a great grape variety:

WHAT DISTINGUISHES A GREAT GRAPE VARIETY?

IMPORTANCE

- Inspires other regions to plant it
- Relevant at a quantitative level
- Possesses renown, status, and quality
- Historically relevant
- Enjoys demand on the secondary market
- Exists with old vines
- Has a long history as a quality wine
- Shows a clear quality hierarchy
- Relevant in export
- Can present iconic wines
- Supported by good PR

TASTE

- Expresses its origins
- Can age
- Shows complexity
- Presents finesse and elegance
- Pairs well with food
- Shows quality, even as a base wine
- Produces balanced wines
- Unique and authentic in its taste profile
- Indications of an intellectual profile
- Well suited as a partner for blends
- Length and depth on the palate

WHICH VARIETIES FULFILL THESE REQUIREMENTS

NEBBIOLO SANGIOVESE TEMPRANILLO PINOT NOIR
 TOURIGA NACIONAL GRENACHE SYRAH CABERNET(S)

BLAUFRÄNKISCH?

DOES BLAUFRÄNKISCH MEET THE REQUIREMENTS?

The third stage of the workshop: an analysis was undertaken whether Blaufränkisch met the mutually defined parameters for a great variety. On the one hand, this meant evaluating the taste standards over the course of three tasting flights.

- 1 Different Ortswein (village level) and appellations were presented, to test the variety's ability to transport its origin.
- 2 The aging potential for Blaufränkisch was impressively demonstrated in a flight of wines reaching back to 1986.
- 3 The favorite wines of various winegrowers working with different philosophies were also presented to illuminate the intellectual profile of the variety.

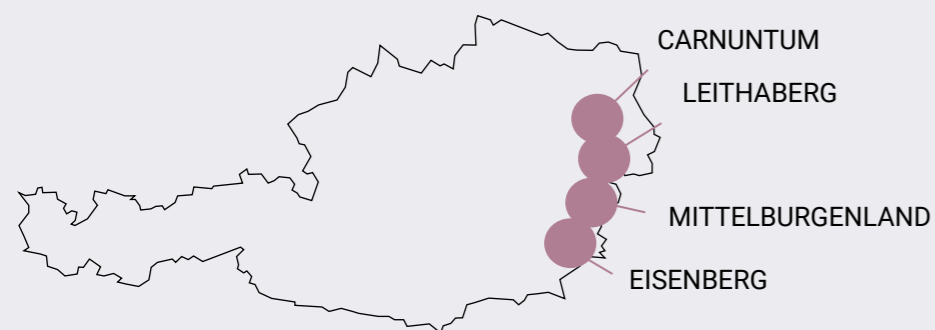
The strategic requirements for a great red wine variety were explored through lively discussions moderated by Andreas Wickhoff MW. The following conclusions were mutually reached:

TASTE PROFILE

A tasting of more than 50 top Blaufränkisch wines from 17 different producers and vintages ranging from 1986 to 2020 produced the following mutually agreed upon varietal description from the participants (list in appendix):

"Freshness and acidity, paired with a precise fruit purity lend Blaufränkisch its incomparable elegance. Its aromas range from dark berries and dried herbs to a smoky spice. The structure of the wine is shaped by notable yet also velvety tannins."

BLAUFRÄNKISCH DAC REGIONS IN AUSTRIA



GLOBAL VINEYARDS PLANTED TO BLAUFRÄNKISCH (IN HA. AS OF 2010)

Hungary	7998
Austria	2807
Germany	1846
Slovakia	1378
Czechia	1160
Romania	760
Slovenia	680
Croatia	558
Chile	290
Peru	92
Italy	59
Canada	4
Switzerland	3

Source:
<https://de.wikipedia.org/wiki/Blaufränkisch>



ORIGINS OF BLAUFRÄNKISCH

Many myths have arisen around the origin of Blaufränkisch, with numerous regions claiming to be the historical cradle of the great central European variety. The truth remains elusive. Not least because the variety has appeared and reappeared over centuries under various synonyms.

For roughly 20 years now it has been scientifically established that Heunisch is the father of Blaufränkisch. Hardly a sensational breakthrough, given that Heunisch is well-known as the grand Casonova among grape varieties. Almost 100 European varieties claim some relationship to Heunisch, and almost all have inherited its fascinating acid structure – including Riesling and Chardonnay.

Determining the second parent for Blaufränkisch is a bit more complicated. The Blaue Zimmettraube is typically mentioned. Yet that name has actually historically been used for two completely different varieties. The “true” Blaue Zimmettraube was defined as Modra Kosovina or Vranek in Croatia.

Beyond this, a genetic relationship between Blaufränkisch and the northern Italian variety of Sbulcina was also recently discovered. Yet the latter bears absolutely no relationship to Vranek.

It's easy to end up going in circles, and intense sequencing work will ultimately be required to determine the genetic origin of Blaufränkisch.

Determining its geographical home is no less complicated. As with all red wine varieties, there are endless synonyms in circulation. Depictions and descriptions of its characteristics are contained in expert literature under names such as Schwarzer and Blauer Zierfandler, Lemberger and Limberger, Nagyburgundi, Schwarzer Gemeiner, Grobburgunder, Schwarzfränkisch, Später Schwarzer and many more. At the German-language ampelographical congress in Colmar (1875), agreement was reached to focus on the name Blaufränkisch.



HISTORICAL RELEVANCE

How was it possible for a variety with obvious global elite potential to spend so long under the radar of the international industry?

The panel attributed this primarily to historical and political reasons. During the first half of the 20th century, quality improved continuously for red wine varieties in France and Italy, yet Blaufränkisch – on the territory of the losers of the war – did not show similar development. Beyond this, the neighboring countries which cultivated Blaufränkisch (typically under different names) were suddenly cut off by the Iron Curtain, preventing further discussion, competition, and quality dynamics.

In the Post-War period, winegrowing estates focused first and foremost on economy, which – and here the experts all agreed – was fatal for Blaufränkisch. When produced on vineyards oriented toward high yields, Blaufränkisch simply doesn't taste good. The variety is only a joy to drink at lower production volumes (max. 3500 kg / ha). One of the reasons why Blaufränkisch is definitely not suitable for the production of simple mass wines.



"Austrians would like you to afford their signature red wine grape Blaufränkisch the same sort of respect as Cabernet Sauvignon, Pinot Noir and Syrah. But there is a snag: they only started to do so themselves relatively recently."

**JANCIS ROBINSON MW,
FINANCIAL TIMES**

EXPRESSION OF ORIGIN AND STYLISTIC DEVELOPMENT

The qualitative conditions have evolved, and Austrian red wines are now routinely produced at top international quality levels — one reason for the current hype around the variety. At the same time, the experts warn against producing powerful, wood-dominated wines. This was somewhat dramatically formulated by Jamie Goode (wineanorak, UK): “If you make a wine with 15% alcohol and a lot of new oak, it doesn’t matter which varietal you use, it is just shit.”

Yet David Schildknecht (Vinous, USA) also recognized the wise course being pursued by the Austrian winegrowing community: “There is a clear trend away from ‘we can do that too’ and toward ‘only we can do that’.”

Another factor supporting the quality revolution with Blaufränkisch is climate change. As recently as the 1980s, it was still often difficult to harvest perfectly ripe, high quality red wines from Blaufränkisch. The climate has since changed to such an extent that Burgenland and the Lower Austrian regions south of the Danube (Carnuntum, Thermenregion) offer ideal ripening conditions for late-ripening red wine varieties, and that nearly every year. A counter-trend can even be detected: “Once viewed as an enemy, the acidity of Blaufränkisch has since developed into our friend,” confirms Roland Velich (Weingut Moric).

One clear result of the Summit is Blaufränkisch's talent at expressing its origin, putting itself in the background.

“A grand wine,” said Sascha Speicher (Sommeliermagazin, Germany), “first shows me its terroir. If I recognize the variety first, then it’s not a grand wine.”

Harald Scholl (Vinum Magazine, CH) seconded this:

“Historically grand wines are always defined by their origin and appellation, never by their variety.”

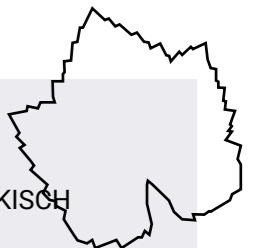


“Nowadays freshness is the decisive characteristic allowing us to categorize a wine as grand. This was not the case 30 years ago, since at that time there was often angst about whether a wine would achieve full ripeness at all. In many winegrowing regions, estates are suffering from overly plump wines. But Blaufränkisch has the ability to present that freshness even in hot and very dry years, comprising a certain verticality in the wine structure and a distinctive and fine bitterness.”

RENE LANGDAHL, DK

AMPELOGRAPHY OF BLAUFRÄNKISCH

- Large, five lobed, coarsely serrated leaves
- Large, conic, branching, moderately dense clusters
- Blue-black, round, thick-skinned berries
- Early bud break, hence susceptible to frost and sensitive blossoms
- Late ripening
- Good tolerance of calcareous soil
- Good winter hardiness
- Susceptible to powdery and downy mildew
- Insensitive to dryness and heat





"I like the style of wines that are being made today, which really show off the characters this grape possesses. One of those is its natural freshness and high acidity, which is a real asset. Couple this with its lovely fruit expression, and nice structure, and you've got a beautifully expressive lens to translate the Pannonian terroirs where this grape is largely found."

**JAMIE GOODE,
FROM WINEANORAK.COM**

BLAUFRÄNKISCH IN GASTRONOMY

"We are seeing a reversal at present, away from overripe wines. Producers are getting better and better at working with the vines to achieve the perfect ripeness without going into overly high gradations. We live in interesting times – perfect for the talents of the Blaufränkisch variety," wrote Jamie Goode on the development of the international wine industry.

Josef Neulinger, sommelier at Hotel Almhof Schneider (Lech), confirmed: "Consumer tastes have changed. Where there was once a focus on power and dark coloration, today the palates of our guests have grown finer. They drink less, but more elegantly. Not least because the cuisine has changed as well."

"To our international guests, we like to describe Blaufränkisch as a synthesis of the things that they love most about Austria's nature. Purity, green leafiness and dried herbs," says Anna Kleinle of Hotel Arlberg (Lech) in describing her daily experience in working with Blaufränkisch.

"We should never serve Blaufränkisch warmer than 16 degrees Celsius," says Günther Meindl, Hotel Berghof (Lech).

Blaufränkisch is an ideally pairing with dishes with a tender bitterness – such as game or grilled lamb, although it also fits beautifully with a wide range of vegetable dishes with eggplant, zucchini, or pickled vegetables.

Most tasters agreed that the Burgundy glass was ideal for Blaufränkisch. "Decanting is surely a benefit," noted ASI Best Sommelier of the World Marc Almert (Baur au Lac, CH), "but it also depends on the glass and the age of the wine. If its big enough, then the wine can develop in the glass as well."



BLAUFRÄNKISCH – A USER’S GUIDE:

HOW DO I DESCRIBE BLAUFRÄNKISCH

Freshness and acidity, paired with a precise fruit purity, lend Blaufränkisch its incomparable elegance. The aromas tend toward dark berries, dried herbs, and a smoky spice. The structure of the wine is striking and yet at the same time shaped by velvety tannins.

HOW LONG SHOULD BLAUFRÄNKISCH AGE?

Blaufränkisch wines should mature for several years before the bottle is opened. Single site wines will often benefit from at least ten years of aging.

WHAT’S THE BEST WAY TO SERVE BLAUFRÄNKISCH FROM A TASTE STANDPOINT?


Blaufränkisch should be slightly chilled and ideally served in Burgundy glasses.





INITIATORS, ORGANIZERS, AND SUPPORTERS OF THE BLAUFRÄNKISCH SUMMIT 2022


Left to right: Chris Yorke (ÖWM - Supporter), Clemens Riedl (trinkreif), Dorli Muhr (Wine+Partners), Gerold Schneider (Almhof Schneider), Roland Velich (Weingut Moric), Andreas Wickhoff MW



"As soon as the wine world grasps that Austria can produce more than just white wines and sekt, but also impressive reds, many doors will open for Blaufränkisch."

MARC ALMERT, IN AN INTERVIEW WITH VINUM

MARC ALMERT, BAUR AU LAC, ZÜRICH



"Freshness, complexity, and the ability to transport origin make Blaufränkisch into one of the great wine varieties of our time."

SASCHA SPEICHER, MEININGER SOMMELIER

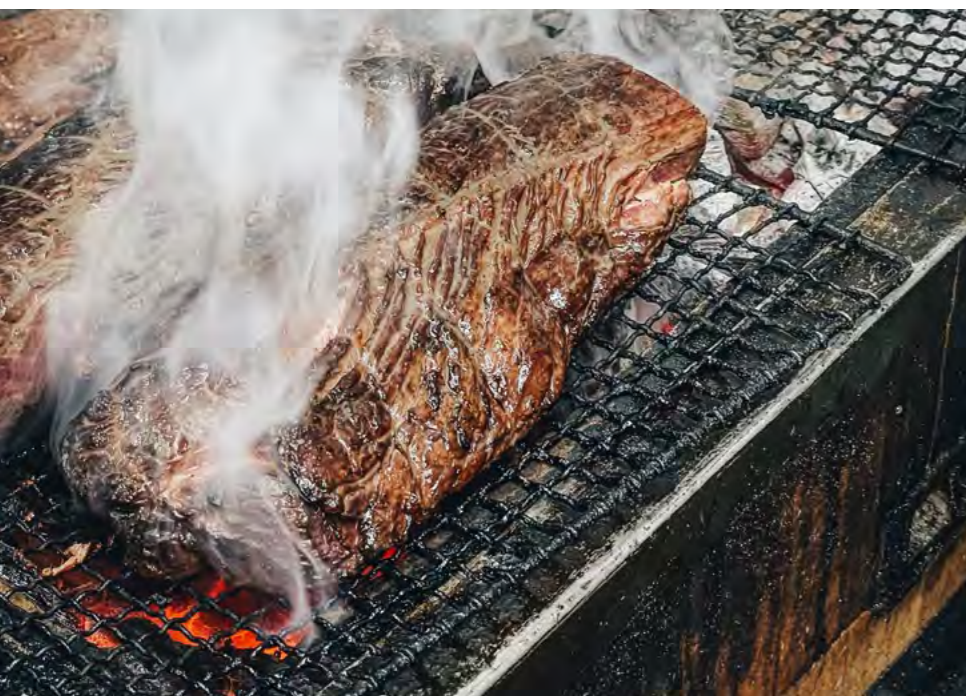


Hosts and co-organizers Gerold & Katia Schneider (Almhof Schneider) provided the allmeinde commongrounds, a picturesque event location, impressing participants at the Blaufränkisch Summit with their warm hospitality.



... While the Austrian press enjoys fawning over Blaufränkisch wines that seek suppleness by stamping out everything actually inherent to Blaufränkisch — acidity, tannins, and a certain wildness, even in the spicy aromas redolent of dark berries, cherries, herbs, and brushwood — the international press very much enjoys the somewhat untamed side of Blaufränkisch that brings its origins into crystal-clear focus and which need at least 10 or more years to achieve the dimensions of taste that mark a grand wine: depth, length and complexity alongside freshness, refinement, and elegance. ...

**STEPHAN REINHARDT,
FRANKFURTER ALLGEMEINE ZEITUNG**



During the welcome dinner at Klösterle restaurant, Blaufränkisch established itself as a versatile partner to outstanding cuisine from Jakob Zeller and Ethel Hoon.





trinkreit
**BLAUFRÄNKISCH
SUMMIT**

Wien: Alime
#lechtsuers
#glimhofschneider
#trinkreit

6

and & Carnuntum
eifewine-growing regions
DER ÖSTERREICH (LOWER)

WEINLIST WELCOME DINNER KLÖSTERLE

<i>No.</i>	<i>WINE</i>	<i>VINTAGE</i>	<i>WINERY</i>	<i>SITE</i>	<i>TOWN</i>	<i>REGION</i>
1	Goldberg	2019	Prieler	Ried Goldberg	Schützen am Gebirge	Leithaberg DAC
2	Edelgraben	2019	Lichtenberger Gonzalez	Ried Edelgraben	Breitenbrunn am Neusiedlersee	Burgenland
3	Spitzerberg – Obere Spitzer	2019	Dorli Muhr	Ried Spitzerberg – Obere Spitzer 1ÖTW Erste Lage	Prellenkirchen	Carnuntum DAC
4	Point	2017	Kollwentz	Ried Point	Großhöflein	Burgenland
5	Hochberc	2017	Gesellmann	Ried Hochberg	Deutschkreuz	Burgenland
6	Lutzmannsburg "Alte Reben"	2015	Moric		Lutzmannsburg	Burgenland
7	Bodigraben	2012	Kolfok	Ried Bodigraben	Neckenmarkt	Burgenland
8	Eisenberg "Alte Reben"	2011	Wachter Wiesler			Eisenberg DAC
9	Oberer Wald	2007	Ernst Triebaumer	Ried Oberer Wald	Rust am Neusiedlersee	Leithaberg

WEINLISTE WORKSHOP

PART 1 – ORIGINS

<i>No.</i>	<i>WINE</i>	<i>VINTAGE</i>	<i>WINERY</i>	<i>SITE</i>	<i>TOWN</i>	<i>REGION</i>
1	Blaufränkisch Burgenland	2020	Rosi Schuster			Burgenland
2	Blaufränkisch Burgenland	2019	Uwe Schiefer			Burgenland
3	Blaufränkisch Burgenland	2019	Moric			Burgenland
4	Blaufränkisch Creitzer Reserve	2020	Gesellmann		Deutschkreuz	Mittelburgenland DAC
5	Blaufränkisch Deutsch Schützen	2019	Wachter Wiesler		Deutsch-Schützen	Eisenberg DAC
6	Blaufränkisch Eisenberg Spätfüllung	2018	Krutzler			Eisenberg DAC
7	ErdeLuftGrasundreben	2020	Claus Preisinger			Burgenland
8	Neckenmarkter Blaufränkisch	2019	Kolfok		Neckenmarkt	Burgenland
9	Samt & Seide	2019	Dorli Muhr		Prellenkirchen	Carnuntum DAC
10	Blaufränkisch Leithakalk	2019	Kollwentz			Burgenland
11	Blaufränkisch Leithaberg	2019	Prieler			Leithaberg DAC

PART 2 – IN PURSUIT OF REGIONAL EXPRESSION`

<i>No.</i>	<i>WINE</i>	<i>VINTAGE</i>	<i>WINERY</i>	<i>SITE</i>	<i>TOWN</i>	<i>REGION</i>
1	St. Margarethen	2017	Rosi Schuster		St. Margarethen	Burgenland
2	Tannenberg	2013	Anita & Hans Nittnaus	Ried Tannenberg	Jois	Leithaberg DAC
3	Goldberg	2012	Prieler	Ried Goldberg	Schützen am Gebirge	Leithaberg DAC
4	hochberc	2011	Gesellmann	Ried Hochberg	Neckenmarkt	Burgenland
5	Alter Berg	2011	Gernot Heinrich	Ried Alter Berg	Winden am See	Leithaberg DAC
6	Altenberg	2011	Paul Achs	Ried Altenberg	Gols	Neusiedlersee
7	Reihburg	2010	Uwe Schiefer	Ried Reihburg	Deutsch Schützen – Eisenberg	Burgenland
8	Spitzerberg	2010	Dorli Muhr	Ried Spitzerberg	Prellenkirchen	Carnuntum
9	Setz	2009	Kollwentz	Ried Setz	Eisenstadt	Burgenland
10	Perwolff	2009	Krutzler			Burgenland
11	Neckenmarkt "Alte Reben"	2006	Moric		Neckenmarkt	Burgenland
12	Mariental	1986	Ernst Triebaumer	Ried Mariental	Rust	Leithaberg

PART 3 – PERSPECTIVES`

<i>No.</i>	<i>WINE</i>	<i>VINTAGE</i>	<i>WINERY</i>	<i>SITE</i>	<i>TOWN</i>	<i>REGION</i>
1	Bonsai	2021	Claus Preisinger			Burgenland
2	Mariental	2020	Ernst Triebaumer	Ried Mariental	Rust	Burgenland
3	Bodigraben	2018	Kolfok	Ried Bodigraben	Neckenmarkt	Burgenland
4	Weinberg	2017	Krutzler	Ried Weinberg	Deutsch Schützen – Eisenberg	Eisenberg DAC
5	Saybritz	2017	Wachter Wiesler	Ried Saybritz	Deutsch Schützen – Eisenberg	Eisenberg DAC
6	Edelgraben	2017	Gernot Heinrich	Ried Edelgraben	Breitenbrunn	Leithaberg DAC
7	Szapary	2016	Uwe Schiefer	Ried Szapary	Deutsch Schützen – Eisenberg	Burgenland
8	Joiser Altenberg	2016	Anita & Hans Nittnaus	Ried Joiser Altenberg	Jois	Leithaberg DAC
9	Golser Altenberg	2016	Paul Achs	Ried Golser Altenberg	Gols	Leithaberg DAC
10	Felsen I	2015	Tschida		Illmitz	Burgenland
11	Vorderberg	2013	Lichtenberger Gonzalez	Ried Vorderberg	Breitenbrunn	Burgenland
12	St. Margarethen	2013	Rosi Schuster		St. Margarethen	Burgenland

ADDITIONAL WINES – SOMMELIER MEETUP

<i>No.</i>	<i>WINE</i>	<i>VINTAGE</i>	<i>WINERY</i>	<i>SITE</i>	<i>TOWN</i>	<i>REGION</i>
1	Blaufränkisch Heideboden	2020	Paul Achs			Burgenland
2	Blaufränkisch Bühl	2011	Claus Preisinger	Ried Bühl	Weiden am See	Neusiedlersee
3	Blaufränkisch Rusterberg	2020	Ernst Triebaumer			Burgenland
4	Blaufränkisch Leithaberg	2018	Gernot Heinrich			Leithaberg DAC
5	Blaufränkisch Kalk & Schiefer	2020	Anita & Hans Nittnaus			Burgenland

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 Roland Velich, Winegrower, Austria
 Clemens Riedl, Wine Retailer, trinkreif, Austria

AND SOMMELIERS FROM THE FOLLOWING RESTAURANTS IN LECH ZÜRS:

Josef Neulinger (Almhof Schneider)
 Anna Kleinle (Arlberg)
 Martin Prodingler (Sandhof)
 Markus Winkler (Aurelio)
 Günther Meindl (Berghof)

OFFENLEGUNG

- The Blaufränkisch Summit was co-organized by trinkreif and Almhof Schneider in collaboration with Österreich Wein and Lech Zürs Tourismus.
- Project and guest management was conducted by Wine+Partners under the direction of Dorli Muhr.
- The event received financial support from Österreich Wein and Lech Zürs Tourismus.
- The following hotels provide rooms at no charge: Almhof Schneider, Burg Vital Resort Oberlech, Hotel Gasthof Post, Kristiania Lech, Hotel Sandhof, Hotel Arlberg.
- Participants, including Moderator Andreas Wickhoff MW, received no fees
- Travel costs were covered for international guests
- The event spaces in the allmeinde commongrounds were provided at no charge by Katja and Gerold Schneider.
- The experts were selected by trinkreif in coordination with Wine + Partners and Österreich Wein. Not all invited journalists could participate in the Summit.
- The estates for the Blaufränkisch Summit were selected by Trinkreif. The producers could nominate and provide individual wines for the pre-defined categories at no cost.
- ÖWM supplemented the wine list for the welcome event on the eve of the main summit with other top-rated wine styles, rounding out the impression of Austrian wine.

IMPRESSUM

PUBLISHER AND PERSON RESPONSIBLE FOR CONTENT

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15 Dec 2022, wineanorak.com • Britain

The Blaufränkisch summit: getting to grips with this fabulous variety in the Austrian alps

Author: Jamie Goode
Medium: Online



16 Dec 2022, The Drinks Business • Britain

Is Blaufränkisch a great variety?#

Author: Gabriel Stone
Medium: Online



23 Dec 2022, OÖ Nachrichten • Austria

Der Star aus Österreich

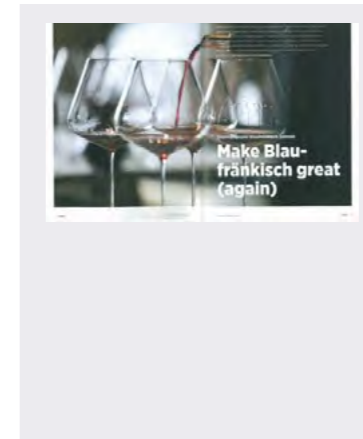
Author: Philipp Braun
Medium: Print



24 Dec 2022, Frankfurter Allgemeine Zeitung • Germany

Edler Blaufränkisch

Author: Stephan Reinhardt
Medium: Online



13 Jan 2023, Vinum • Switzerland

Make Blaufränkisch great (again)

Author: Harald Scholl
Medium: Print



26 Jan 2023, jancisrobinson.com • Britain

Blaufränkisch goes uphill

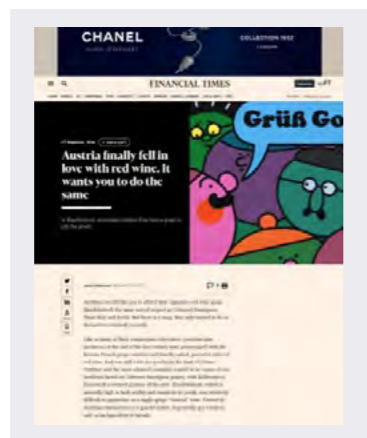
Author: Jancis Robinson MW
Medium: Online



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Blaufränkisch – what sort of future?

Author: Jancis Robinson MW
Medium: Online



28 Jan 2023, Financial Times • Britain

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Author: Jancis Robinson MW
Medium: Online



31 Jan 2023, trinkprotokoll.at • Austria

Blaufränkisch seziert: Die Besten im „Arlberg-Weinberg“-Tasting

Author: Roland Graf
Medium: Online



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Blaufränkisch seziert: Die Besten im „Arlberg-Weinberg“-Tasting(2)

Author: Roland Graf
Medium: Online



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Author: Gabriel Stone
Medium: Print



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Ritterschlag für Blaufränkisch

Author: Sascha Speicher
Medium: Online