

# Burg Ravensburg 2020 Blaufränkisch (Sulzfeld)

WineWise Code	GBR-BFS20
Country	Germany
Region	Baden - Kraichgau
Color/Style	Red
Destemming	Whole Cluster
Fermentation Vessel	Barrel
Additional Fermentation Notes	Cold maceration for 24 hours Remontage in the beginning, punchdown later on Fermentation duration: 3 weeks
Aging Vessel	100% Used Barrique
Aging Duration (months)	8-10 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Additional Maturation Details:	Lees contact: 8-10 months
Added Sulfur	Yes, 44 mg/L
Varieties	100% Blaufränkisch
Residual Sugar	2.5
ABV	12.93
Acidity	5.9
Closure	Screw-top
Annual Production	8000 bottles
Certified Vegan	No
Soil Types	Loess, Calcareous
Elevation (meters)	190-285
Vine Age	20
Yields (hl/ha)	35
Farming Practices	Certified Bio-dynamic, Certified Organic, Certified Sustainable, Certified Sustainable Programs: VDP, FairChoice, Demeter
Harvest Method	Hand-harvested
Additional Harvest Notes	Single Guyot
Other Vineyard Details	Altitude: 190-285 meters/623-935 feet, Slope: up to 35% Burg Ravensburg wines are produced from the grapes of vines rooted in the mineral-rich, warm gypsum marl soils

## WineWise Notes on Producer:

Our pair have very different histories. Burg Ravensburg, in the village of Sulzfeld, north-west of Stuttgart and not far from the fabled university town of Heidelberg, in the extreme north of Baden, has a documented history going back to 1251, making it one of Germany's oldest estates. Heitlinger, by contrast, is a modern estate a few kilometers north in the village of Tiefenbach that was rescued from bankruptcy a few years ago by Heinz Heiler, a great wine-enthusiast and owner of a beautiful golf-course across the way. Today, it also boasts a hotel, one of the top restaurants of the region and a first-class facility where the wines of both estates are made and aged. Herr Heiler had the great wisdom to hire as his General Manager a man called Claus Burmeister, who actually grew up on the Burg Ravensburg estate and is utterly steeped in the region. Soft-spoken but intense, Claus has lifted his two estates to the absolute summit of Baden wines, enjoying a degree of success in the press and at wine competitions without compare. They own 80% of the vineyards entitled to Grosses Gewächs status in the Kraichgau and Claus displays a mastery of different idioms that is quite remarkable.

This estate can also claim to be the largest in Germany that is certified organic. They have also adopted a number of bio-dynamic practices. Their ability to offer a comprehensive range of wines on a large scale and at an elevated quality level is reminiscent of Austrian estates like Bründlmayer and Schloss Gobelsburg. The reasonableness of the prices is striking.

## Producer Notes:

The grapes are gently harvested by hand, carefully sorted, and as whole berries, fermented in small batches. The goal is to produce powerful, spicy Blaufränkisch (Lemberger) wines with a fine tannic structure. Malolactic fermentation takes place in used barrique casks in which the wines mature for 8-12 months. The wine is deep bluish red. On the nose: plum and wild berries. On the palate: powerful, with a fine fruitiness; rich in tannin; long finish. Serving suggestions: game or game birds, lamb, well-seasoned dishes prepared with beef, and stews or casseroles.



## WineWise Notes:

Lemberger, as Blaufränkisch is known in Baden, produces a higher-toned, perhaps finer wine than is typical of the better-known Burgenland examples. Claus has always had an especially deft touch with this truculent grape.

