

Moric

A poised, terroir-led Blaufränkisch where sour cherry, raspberry and herbal spice glide over a graphite line; structure is firm yet filigreed, the finish long, mouthwatering and elegantly dry.

MORIC



Reserve Blaufrankisch 2020

Burgenland, Austria

Region and Vineyards

Eastern Austria's Burgenland sits under the **Pannonian** climate: warm, sunny summers moderated by cool nights from the Neusiedler See, enabling full phenolic ripeness without sacrificing natural acidity. The result with Blaufränkisch is a style defined by lift, fine-grained tannin and a savoury, mineral undertow. Soils shift from **limestone** and primary rock to loam and clay, each imprinting subtle differences in perfume and texture.

Reserve draws chiefly on **Lutzmannsburg** and **Neckenmarkt**, two historic villages for Blaufränkisch. Older vines here (roughly mid-20s to 60 years) on limestone-rich sites give intensity without heaviness, uniting Neckenmarkt's spicy elegance with Lutzmannsburg's earthy florals and depth. Farming is low-intervention and geared to transparency of place rather than amplitude.

Winemaking

The wine is **100% Blaufränkisch**. Fermentation is with indigenous yeasts in open vats (and some steel), typically 3-4 weeks on skins to extract fine, powdery tannin rather than bulk. Malolactic occurs naturally.

Élevage lasts **around 24 months** in large, used oak (≈500-3,600 L), followed by bottling **unfined and unfiltered** with minimal sulphur—choices that preserve aromatic purity and a cool, stony line. Reported alcohol for 2020 is about **13%**.

Tasting Notes

- **Color**: Deep ruby with a bright, youthful rim.
- **Aroma**: Sour cherry, raspberry and redcurrant layered with violet, wild herbs and a whisper of black tea, candied orange peel and graphite.
- **Palate**: Sleek and taut; a juicy red-berry core rides lively acidity as ultra-fine tannins give shape and glide. Mineral savour and gentle spice lengthen a long, dry, precise finish.

Alcohol :13,00 %

Composition: 100% Blaufrankish

MORIC

Reserve Blaufrankisch 2020

Did you know?

Moric began in 2001 as Roland Velich's project to express Blaufränkisch with Burgundian-like finesse rather than sheer power. In the range, **Reserve** bridges the estate's Burgenland bottling and the single-vineyard Alte Reben wines, distilling character from Lutzmannsburg and Neckenmarkt into one cuvée.

Wine Pairing Ideas

- **Herb-rubbed roast chicken** - brightness and fine tannins echo the crispy skin and juices.
- **Pork schnitzel with lemon** - the wine's sour-cherry lift and cut match crunch and citrus.
- **Duck breast with cherry jus** - red-fruit harmony and savoury tea notes mirror the sauce and game.
- **Wild mushroom and thyme risotto** - earthiness dovetails with the wine's herbal, mineral edges.



Robert Parker (RP) : 95 Points (2017)

The 2017 Blaufränkisch Burgenland Moric Reserve is deep, concentrated and very intense on the nevertheless pure, fresh and floral nose that is populated with dark, tart fruit aromas along with floral and peppery notes. Silky textured, finessed and almost light on its feet in the first moment, this is a pure, salty and very fresh and tensioned Blaufränkisch with the texture of a tart Pinot Noir with fine-grained tannins and the saline purity of the terroirs in Lutzmannsburg and St Georgen. Add Zagersdorf and you get a complete, ambitious and terroir-driven blend of Austria's greatest red wine variety. This 2017 is so pure and tensioned (due to a percentage of whole clusters) that I recommend cellaring it for at least 3-5 years. The finish is almost Chablis-like. Bottled in September 2019 and tasted in June 2020.