

LEITHABERG BLAUFRÄNKISCH 2006



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hillside
Varietal:	Blaufränkisch 90 % St. Laurent 10 %
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	humus little top soil lime large sub soil

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

Harvest:	handpicked September 15 handpicked September 25
Mash Fermentation:	10 - 18 day(s)
Maturing:	large wooden barrel used barrel 20 month(s) small wooden barrel
Bottling:	natural cork 2834 x 0.75 L 60 x 1.5 L 6 x 3 L

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	4.9 g/l
Drinking Temperature:	17 - 19 °C
Optimum Drinking Year:	2008 - 2030

Awards

Falstaff:	90
Gault Millau:	17,5
A la Carte:	94

Wine Description

Kräftiges Rubingranat, violette Reflexe. Zart floral unterlegtes rotes Waldbeerkonfit, zart nach Veilchen, kandierte Orangenzesten. Saftig, elegant, feine Brombeerfrucht, feine Tannine, rund und bereits zugänglich

Speisenempfehlung

idealer Speisenbegleiter zu Nudeln, Pizza, Steaks und Käse sowie zu Wildgerichten