

LEITHABERG BLAUFRÄNKISCH 2007



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hillside
Varietal:	Blaufränkisch
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 13 handpicked October 3
Mash Fermentation:	10 - 18 day(s)
Maturing:	large wooden barrel used barrel 20 month(s) small wooden barrel
Bottling:	natural cork Sept. 1, 2009

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.1 g/l
Drinking Temperature:	17 - 19 °C
Optimum Drinking Year:	2009 - 2031

Awards

Falstaff:	92
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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

Food Pairing

perfekt zu Wild, reifem Käse

Speisenempfehlung

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