

# LEITHABERG BLAUFRÄNKISCH 2009

*Tinhof*

WEIN VOM LEITHABERG



LEITHABERG™

<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Quality grade:</b>	Leithaberg DAC
<b>Site:</b>	Eisenstaedter single vineyard Steinriegel
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch
<b>Geografical Orientation:</b>	south east
<b>Sea Level:</b>	180 - 220 m
<b>Soil:</b>	calcareous   large brown earth gravelly

## 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

<b>Harvest:</b>	October 6 - October 9 handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   22 month(s)
<b>Bottling:</b>	natural cork   Aug. 1, 2011

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.4 g/l
<b>Drinking Temperature:</b>	17 - 19 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking Year:</b>	2011 - 2033

## Awards

<b>Falstaff:</b>	93
<b>Gault Millau:</b>	17,5

## Wine Description

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

## Food Pairing

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