

Blaufränkisch - Leithaberg DAC 2011

Leithaberg DAC

Origin: Austria, Burgenland, St. Margarethen
Quality grade: Leithaberg DAC
Site: Riede Hafner
Varietal: Blaufränkisch
Soil: brown earth
iron | little
Muschelkalk | little



Cellar

Mash Fermentation: complete destemming | Stems: 0 % | 18 day(s)
| temperature control: yes | 30 °C
Maturing: 30 % | oak barrel | 225 L | new barrel | 20
month(s)
70 % | oak barrel | 225 L | used barrel | 20
month(s)

Data

Wine Type: Still wine | red | dry
Alcohol: 14.5 %
Acid: 6 g/l
Residual Sugar: 1.1 g/l
**Drinking
Temperature:** 16 - 18 °C

