

ANITA **NITTNAUS** HANS



TANNENBERG BLAUFRÄNKISCH 2013

Origin:	Austria, Burgenland, Gols
Quality grade:	Österreichischer Qualitätswein
Site:	Tannenberg, Leithagebirge
Site Type:	hilly land
Varietal:	Blaufränkisch 100 %
Geographical Orientation:	north, south
Soil:	slaty calcareous quartz rich



Vineyard Site:

Ein Part der handverlesenen Biotrauben für diesen Wein von alten Reben wuchs an der schiefriig-kalkigen, heißen Südseite des Tannenberg. Ein anderer an dessen kühlerer schiefriig-quarziger Nordseite, womit er die ganze Bandbreite dieses außergewöhnlichen Berges am Leithagebirge in sich vereint. Sprich: Voller Körper und reiche Finesse in perfekter Harmonie.



lacon
INSTITUT

pannoBILE

WEATHER / CLIMATE

Climate:	pannonic
Seasons 2013:	Spring

CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous

Malolactic Fermentation:	yes
Maturing:	large wooden barrel 500 L used barrel 20 month(s) bottle 12 month(s)
Bottling:	natural cork July 15, 2015 2070 bottles

DATA

Wine Type:	Still wine red dry
Alcohol:	13.4 %
Acid:	5.8 g/l
Residual Sugar:	1 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Drinking Temperature:	17 - 18 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2014 - 2034

WINE DESCRIPTION

Sehr feine, komplexe Frucht, am Gaumen lebhaftes Säurespiel, mineralisch, voller Körper mit langem Abgang, gute Spannung.

WINERY

As residents of Burgenland in the far east of Austria and as winemakers in Gols, we find ourselves in a multiply fortunate position. Because the Pannonian climate at Lake Neusiedl is not only beneficial and wonderful to live in, but also perfectly predestined for viticulture. The same applies to the diverse soils. This obliges us to produce wines of the highest quality. Starting with the 2013 vintage, all of our winery wines will be organic or biodynamic. In addition, Gols, where our family has been producing wine since 1684, is also a little away from the hustle and bustle of the city. That's why we have the peace and patience here to focus on what matters most. To produce distinctive, timeless, enduring wines from local varieties that will stay with you for a lifetime.