

ANITA **NITNAUS** HANS



KALK & SCHIEFER ROT 2015

Origin:	Austria, Burgenland, Gols
Quality grade:	Österreichischer Qualitätswein
Site:	Leithagebirge
Varietal:	Blafränkisch 100 %
Sea Level:	150 - 200 m
Soil:	lime slate

Vineyard Site:

located in the region Leithagebirge, west of lake Neusiedl, the last Foothills of the Alps, at sea level 150-200m, biodynamically farmed



 PANNOBILE

CELLAR

Harvest:	handpicked end/september - beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	oak barrel 500 L used barrel 15 month(s)
Bottling:	Feb. 23, 2017 17000 bottles

DATA

Wine Type:	Still wine red dry
Alcohol:	12.9 %
Acid:	5.2 g/l
Residual Sugar:	1 g/l
Certificates:	bio-organic
Allergens:	sulfites
Aging Potential:	high (12 years)
Optimum Drinking Year:	2017 - 2026

WINE DESCRIPTION

ruby red, delicate fruit, smooth; spicy and mineralic on the palate, lively and exciting, long with a beautiful fruity finish