

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

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.