

# LEITHABERG BLAUFRÄNKISCH 2012



<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Site:</b>	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch 100 %   12 - 35 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	calcareous   large limestone from Leitha   large humus   little

## Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

## Cellar

<b>Harvest:</b>	handpicked   October 3
<b>Mash Fermentation:</b>	20 - 30
<b>Maturing:</b>	large wooden barrel   used barrel   18 - 24 month(s)
<b>Bottling:</b>	natural cork   Sept. 3, 2014   1300 bottles

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Optimum Drinking Year:</b>	2018 - 2030

## Awards

<b>Falstaff:</b>	90
<b>A la Carte:</b>	92
<b>The Wine Enthusiast:</b>	93

## Wine Description

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

## Speisenempfehlung

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