

LEITHABERG BLAUFRÄNKISCH 2012



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Fehlmühl, Reissbühl, Setz
Site Type:	hilly land
Varietal	Blaufränkisch 100 % 12 - 35 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil	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

Harvest	handpicked October 3
Fermentation:	spontaneous
Maturing	large wooden barrel 2500 L used barrel 18 - 24 month(s)
Bottling	natural cork Sept. 3, 2014 1300 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	14 %
Residual Sugar:	1 g/l
Acid:	5.2 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

Awards

Falstaff:	90
A la Carte:	92
The Wine Enthusiast:	93

Wine Description

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