

LEITHABERG BLAUFRÄNKISCH 2015



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, 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

Mash Fermentation:	20 - 30
Maturing:	large wooden barrel used barrel 18 - 24 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	6.1 g/l
Certificates:	organic
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2022 - 2034

Awards

A la Carte:	93
The Wine Enthusiast:	93
Falstaff:	91

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 kräftigen Speisen, Steaks, sowie zu Wildgerichten und Käse