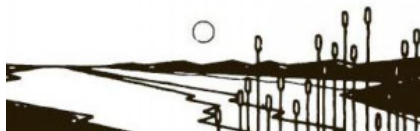


ANITA **NITTNAUS** HANS



## BURGENLAND 2016

**Origin:** Austria, Neusiedlersee, Gols  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Heideboden, Parndorfer Platte  
**Site Type:** hilly land  
**Varietal:** Blaufränkisch 85 %  
Zweigelt 15 %

### Vineyard Site:

Die handgelesenen Trauben für diese Cuvée aus den burgenländischen Paradesorten Blaufränkisch und Zweigelt wuchsen in sonnigen Lagen im see- nahen Heideboden und auf der Parndorfer Platte.



  
PANNOBILE

## WEATHER / CLIMATE

**Climate:** pannonic

### Vintage description:

2016 started out difficult with frost that lead to a substantial loss in yield. This was followed by a wet and cold summer with perpetual threats of fungal infections. On the bright side the water supply for the vines was ideal for the subsequent almost too hot September. All's well that ends well.

## CELLAR

<b>Harvest:</b>	handpicked   end/september - beginning/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	large wooden barrel   used barrel   13 month(s)
<b>Bottling:</b>	June 20, 2017   7000 bottles

## DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.2 %
<b>Acid:</b>	5.1 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	bio-organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 16 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2017 - 2022

## WINE DESCRIPTION

Beautiful ruby red; fruity, of cherries and berries, delicate spicy notes, delicate on the palate, lively finish.