

Ried GOLDBERG, Blaufränkisch 2016

Leithaberg DAC

Origin: Austria, Burgenland, Schützen am Gebirge
Quality grade: Leithaberg DAC
Site Type: hillside
Varietal: Blaufränkisch
Soil: mica schist
loamy

Cellar

Harvest: handpicked
Skin Contact: 3 week(s)
Mash Fermentation: squashed | Stems: 0 % | open fermentation
vat

Fermentation manual punch down

Process:

Maturing: oak barrel | 500 L | 26 month(s)

Data

Wine Type: Still wine | red | dry

Alcohol: 13.5 %

Acid: 5.8 g/l

Residual Sugar: 1 g/l

Certificates: organic

Wine Description

A legendary Blaufränkisch. Refreshing wild cherry fruit, a hint of blackberry and subtle floral nuances. Juicy, sweet fruit nuances, elegant, fine-grained tannin, well-structured finesse, a very long finish and plenty of ageing potential.



LEITHABERG™

