

ANITA **NITNAUS** HANS



BLAUFRÄNKISCH ALTENBERG JOIS, LEITHABERG DAC 2016

Origin: Austria, Burgenland, Gols
Quality grade: Leithaberg DAC, Österreichischer Qualitätswein
Site: Altenberg
Site Type: hillside
Varietal: Blaufränkisch 100 % | 30 years
Soil: lime

Vineyard Site:

The hand-picked grapes for this Blaufränkisch ripened in average 30-year-old vineyards (currently in conversion to biodynamic viticulture) in the Joiser Riede Altenberg on the unique limestone soil on the slopes of the Leithagebirge. This gives this wine its special elegance, finesse and minerality.



WEATHER / CLIMATE

Climate: continental, 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

Harvest: handpicked | October 8
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | used barrel
Maturing: oak barrel | 500 L | used barrel | 18 month(s)
Bottling: natural cork | July 4, 2018 | 3000 bottles

DATA

Wine Type: Still wine | red | dry
Alcohol: 13.6 %
Acid: 5.9 g/l
Residual Sugar: 1.5 g/l
Certificates: respect - BIODYN, LACON
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: high (25 years)
Optimum Drinking Year: 2020 - 2030

WINE DESCRIPTION

dark, brilliant ruby red, delicate fruit, dark cherries, dark berries, distinctly mineral and spicy, tight on the palate, long and complex finish