

ANITA **NITTNAUS** HANS



## JOISER GRITSCHENBERG LEITHABERG DAC 2016

<b>Origin:</b>	Austria, Burgenland, Gols
<b>Quality grade:</b>	Leithaberg DAC, Österreichischer Qualitätswein
<b>Site:</b>	Joiser Gritschenberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   30 years
<b>Geographical Orientation:</b>	south east
<b>Soil:</b>	lime
<b>Vineyard Site:</b>	

The hand-picked grapes for this Blaufränkisch matured on 30-year-old deeply rooted vines on the Joiser Gritschenberg, which gives the wine its name. A sunny southeast exposure with extreme limestone soil. This is reflected in its full, dense body, high finesse and especially the extreme minerality that characterizes this special wine.



### WEATHER / CLIMATE

**Climate:** continental, pannonic

**Vintage description:**

2016 started out difficult with frost that led 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   October 7
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous large wooden barrel   used barrel
<b>Maturing:</b>	large wooden barrel   500 L   used barrel   18 month(s)
<b>Bottling:</b>	natural cork   July 4, 2018   1300 bottles

## DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.8 %
<b>Acid:</b>	6.3 g/l
<b>Residual Sugar:</b>	1.2 g/l
<b>Certificates:</b>	respect - BIODYN, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2020 - 2030

## AWARDS

<b>Falstaff:</b>	95
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## WINE DESCRIPTION

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