

ANITA **NITNAUS** HANS



JOISER GRITSCHENBERG LEITHABERG DAC 2016

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

Vineyard Site:

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

Harvest: handpicked | October 7

Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel used barrel
Maturing:	large wooden barrel 500 L used barrel 18 month(s)
Bottling:	natural cork July 4, 2018 1300 bottles

DATA

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

AWARDS

Falstaff:	95
------------------	----

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

WINERY

As residents of Burgenland in the far east of Austria and as winemakers in Gols, we find ourselves in a multiply fortunate position. Because the Pannonian climate at Lake Neusiedl is not only beneficial and wonderful to live in, but also perfectly predestined for viticulture. The same applies to the diverse soils. This obliges us to produce wines of the highest quality. Starting with the 2013 vintage, all of our winery wines will be organic or biodynamic. In addition, Gols, where our family has been producing wine since 1684, is also a little away from the hustle and bustle of the city. That's why we have the peace and patience here to focus on what matters most. To produce distinctive, timeless, enduring wines from local varieties that will stay with you for a lifetime.