

ANITA **NITTAUS** HANS



JOISER JUNGENBERG LEITHABERG DAC 2016

Origin:	Austria, Burgenland, Gols
Quality grade:	Leithaberg DAC, Österreichischer Qualitätswein
Site:	Jungenberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 %
Geographical Orientation:	south east
Soil:	mica schist Muschelkalk

Vineyard Site:

The Joiser Jungsberg has been documented as a top Joiser location for over 800 years. The vines look to the southeast towards the lake, which of course allows the grapes to ripen earlier. The floor consists of mica slate and the lower part is covered with shell limestone. Only the best and oldest Blaufränkisch vines from this location are used for this exceptional red wine.



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 3
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | used barrel
Maturing: large wooden barrel | 500 L | used barrel | 20 month(s)
Bottling: July 3, 2018 | 2200 bottles

DATA

Wine Type: Still wine | red | dry
Alcohol: 13.9 %
Acid: 6.3 g/l
Residual Sugar: 1.4 g/l
Certificates: respect - BIODYN, LACON
Allergens: sulfites
Drinking Temperature: 16 - 18 °C
Aging Potential: high (30 years)
Optimum Drinking Year: 2020 - 2035

AWARDS

Falstaff: 94

WINE DESCRIPTION

Dark ruby red, deep complex fruit, dark cherries and berries, distinctly mineral and spicy, tight on the palate, perfect tension between body and finesse, very long and complex finish