

ANITA **NITTNAUS** HANS



JOISER JUNGENBERG LEITHABERG DAC 2016

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

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

AWARD

Falstaff:	94
------------------	----

VINEYARD

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.

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

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.

HARVEST AND MATURING

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

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.