

ANITA **NITNAUS** HANS



## NEUSIEDLER LANGE OHN LEITHABERG DAC 2016

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Leithaberg DAC, Österreichischer Qualitätswein
<b>Site:</b>	Neusiedler Lange Ohn
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Blaufränkisch 100 %
<b>Geographical Orientation:</b>	south east
<b>Soil:</b>	loam lime

### Vineyard Site:

The hand-picked grapes for this single-varietal Blaufränkisch ripened in the Neusiedler Lange Ohn, a southeastern site near the lake. Loamy soil with chalky subsoil provides a lot of structure at high maturity.



## 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 3
<b>Grape Sorting:</b>	manual
<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   1600 bottles

## DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.6 %
<b>Acid:</b>	5.8 g/l
<b>Residual Sugar:</b>	1.4 g/l
<b>Certificates:</b>	respect - BIODYN, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (25 years)
<b>Optimum Drinking Year:</b>	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