

Ried MARIENTHAL, Blaufränkisch 2016

Leithaberg DAC

Origin:	Austria, Burgenland, Schützen am Gebirge
Quality grade:	Leithaberg DAC
Varietal:	Blaufränkisch
Soil:	Muschelkalk
Cellar	
Harvest:	handpicked
Skin Contact:	4 week(s)
Mash Fermentation:	squashed Stems: 0 % fermentation vat
Fermentation	manual punch down
Process:	
Maturing:	oak barrel 500 L 19 month(s)
Data	
Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	6.2 g/l
Residual Sugar:	1 g/l
Certificates:	organic

Wine Description

Speaks of the lightness of being, of understandable complexity. Marvellous red berry fruit and subtle spice. Appetizing on the palate with a concentrated, tightly woven structure. Well-balanced, firm, fine-grained tannin core and a chalky finish.

