

ANITA **NITTNAUS** HANS



PANNOBILE 2016

Origin: Austria, Burgenland, Gols
Quality grade: Österreichischer Qualitätswein
Site: Leithaberg, Ungerberg
Site Type: hillside
Varietal: Blaufränkisch 60 %
Zweigelt 40 %

Vineyard Site:

The hand-picked organic grapes from Blaufränkisch and Zweigelt for this premium cuvée ripened on top slopes on the northern edge of Lake Neusiedl. The Zweigelt comes from the Leithaberg in Jois, the Blue Franconian from the Golser Ungerberg.



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INSTITUT

PANNOBILE

CELLAR

Harvest: handpicked | September 30 - October 5
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 | 15000 bottles

DATA

Wine Type: Still wine | red | dry

Alcohol:	13.5 %
Acid:	5.9 g/l
Residual Sugar:	1.7 g/l
Certificates:	respect - BIODYN, LACON
Allergens:	sulfites
Aging Potential:	high (15 years)

WINE DESCRIPTION

Dark, brilliant ruby red, delicate fruit, dark cherries, dark berries, and spice, tight on the palate, long and complex finish