

ANITA **NITNAUS** 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.



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

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.