



## BLAUFRÄNKISCH - LEITHABERG DAC 2017

<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Leithaberg DAC
<b>Varietal:</b>	Blaufränkisch 100 %
<b>Geographical Orientation:</b>	south east
<b>Soil:</b>	limestone lime sandstone mica schist

### WEATHER / CLIMATE

**Climate:** pannonic

### CELLAR

<b>Harvest:</b>	handpicked   end/september - beginning/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   wooden fermentation stand   2200 - 3200 L   used barrel   3 week(s)
<b>Maturing:</b>	oak barrel   500 L   used barrel   25 month(s)

### DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	6 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	respect - BIODYN



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PREMIUM TESTATED IN AUSTRIA



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