

Blaufränkisch - Leithaberg DAC 2017

Leithaberg DAC

Origin: Austria, Burgenland, Schützen am Gebirge
Quality grade: Leithaberg DAC
Varietal: Blaufränkisch
Soil: calcareous
mica schist



Cellar

Harvest: handpicked
Mash Fermentation: squashed | Stems: 0 % | stainless steel tank |
temperature control: yes
Maturing: oak barrel | 225 L | used barrel | 20 month(s)
oak barrel | 1000 L | used barrel | 20 month(s)

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Acid: 5.8 g/l
Residual Sugar: 1 g/l
Certificates: organic

Wine Description

Ripe forest berries, good complexity, subtle blackberry jam, well-integrated tannin, salty minerality and a lemony touch make this Blaufränkisch a silky accompaniment to food.

