

Blaufränkisch - Leithaberg DAC 2017

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.

