



## MARKUS ALTENBURGER ROT 2017

**Origin:** Austria, Burgenland, Jois  
**Quality grade:** Leithaberg DAC  
**Varietal:** Blaufränkisch 100 %

### CELLAR

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mazeration:** partly destemmed | with stems: yes  
**Mash Fermentation:** partly destemming | Stems: 40 % | oak barrel | 500 L | 100 %  
**Maturing:** 100 % | barrel | 500 L | 20 month(s)

### DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5.5 g/l  
**Certificates:** organic  
**Optimum Drinking Year:** 2019 - 2030

### WINE DESCRIPTION

Unsere Vereinigung der besten Kalk- und Schieferlagen am Leithaberg.



LEITHABERG™