

Ungerberg Blaufränkisch 2017

Österreichischer Qualitätswein

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Österreichischer Qualitätswein
Site:	Ungerberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 21 years
Geographical Orientation:	south east, south
Sea Level:	110 - 130 m
Soil:	lime



Vineyard Site:

Ungerberg is the vineyard site in Gols that is closest to the Neusiedlersee. The soil is characterised by its ability to accumulate great volumes of water and its significant lime content. The wines are shaped by a mighty tannin structure and minerality.



Weather / Climate

Climate:	pannonic
Seasons 2017:	Spring
Cellar	
Harvest:	handpicked October 2
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic	yes
Fermentation:	
Sulfur Added:	yes

Mash Fermentation: squashed | Stems: 0 % | open fermentation vat | 24 day(s) | 100 %
Filter: filtered | coarse
Maturing: small wooden barrel | used barrel | 22 month(s)
Bottling: natural cork | Dec. 10, 2019 | Lot Number: N16548/19

Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 5.9 g/l
Residual Sugar: 0.1 g/l
Allergens: sulfites
Drinking Temperature: 17 - 19 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2021 - 2030

Awards

A la Carte: 94
Falstaff: 94
Vinaria awards: *****

Product Codes

EAN: 9120015606828
EAN / carton 6: 9120015606835

Wine Description

Deep, dark ruby red. Fragrance of blackberries, sour cherries, easy to drink; a hint of spiciness. Savoury on the palate, fresh, dark berries accentuated by herbs; taut and juicy at once, potent, fine tannin with long-lasting finish.

Winery

The Leitner estate lies 50 km to the south of Vienna in Gols, a village well known for winegrowing, at the northeastern shore of the Neusiedlersee, and is being conducted as a family enterprise. With an operatively used area of 10.5 ha it is possible to ideally respond to each and every little detail at the vineyard as well as in the cellar. Our top priority is quality, optimally selected grapes, which later enter the bottle void of yeast, enzymes or any other supplementary ingredient. Ideally, wines are made from just one single grape variety and one type of soil. During this process, oftentimes only a single segment of a particular growing area is used, i.e. only the type of soil that informs the wine.