

LEITHABERG BLAUFRÄNKISCH 2018



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
Site Type:	hilly land
Varietal:	Blaufränkisch 18 - 41 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large limestone from Leitha large humus little



Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

Harvest:	handpicked September 19
Mash Fermentation:	20 - 30
Maturing:	large wooden barrel used barrel 16 month(s)
Bottling:	screw cap Sept. 2, 2020 2130 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.5 g/l
Certificates:	organic
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2020 - 2029

Awards

Falstaff:	91
Gault Millau:	18

Wine Description

The nose is still a little shy but already allows glimpses of tart but ripe red cherry. The palate reverberates with that tart but juicy freshness and bathes all in a warm hue of cinnamon spice. Inherent freshness tingles pleasantly and highlights the very fine and still firm tannins. This has juiciness and elegance in equal measure. A very hedonistic and irresistible combination.

Speisenempfehlung

idealer Speisenbegleiter zu kräftigen Speisen, Steaks, sowie zu Wildgerichten und Käse