

LEITHABERG KALK BLAUFRÄNKISCH 2020



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
Site Type:	hilly land
Varietal:	Blaufränkisch 20 - 43 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 October 1
Mash Fermentation:	20 - 30
Maturing:	large wooden barrel used barrel 20 month(s)
Bottling:	screw cap May 26, 2023

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2022 - 2032

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.

Food recommendation

perfect match to spicy dishes, steaks as well as deer and cheese