

2021

## Tesoro

Qualitätswein, Burgenland  
Organic Farming



### Profile and Characteristics

Cassis - blackberry - graphite -  
complex - powerful - spicy

### Awards

Falstaff  
94

Vinaria awards  
\*\*\*\*\*

Vinous Media  
93

Decanter  
91 (Silver)

Varietal  
Blafränkisch | Merlot | varietal  
blend red

Flavor  
dry

Alcohol  
14 %

Residual Sugar  
1 g/l

Acid  
6.3 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2024 - 2031

### Terroir

Leitha limestone and mica schist -  
south to south-east facing - gentle  
pruning - organic compost

### Cellar

Cuvee consists of: BF, ME.  
spontaneous fermentation for  
19-23 days on the skins - ageing  
in tonneaux and Leithaber oak  
barriques - after 20 months  
cuvéeing - followed by 6 months  
ageing in cellar and bottle

