

2021

2021 Tesoro 2021

Qualitätswein, Burgenland
Organic Farming



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

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

