

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