

EISENSTADT BLAUFRÄNKISCH 2022

Tinhof
WEIN VOM LEITHABERG



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| Origin: | Austria, Burgenland, Leithaberg |
| Quality grade: | Leithaberg DAC |
| Site: | Eisenstaedter single vineyard Fehlmühl, Reibühl, Setz |
| Normal Classification: | Ortswein |
| Site Type: | hilly land |
| Varietal: | Blafränkisch 22 - 45 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

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| Harvest: | handpicked September 19 |
| Fermentation: | spontaneous |
| Maturing: | large wooden barrel 2500 L used barrel 22 month(s) Blafränkisch |
| Bottling: | screw cap Aug. 16, 2024 |
| Certification: | Yes |

Data

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| Wine Type: | Still wine red dry |
| Alcohol: | 13% |
| Residual Sugar: | 2 g/l |
| Acid: | 5.9 g/l |
| Certificates: | bio-organic, AT-BIO-402 |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2024 - 2033 |

Awards

Jancis Robinson: 16,5

Wine Description

Deep ruby colour, violet reflections, subtle ochre rim. Delicate flavours of red forest berries, fresh heart cherries, a hint of herbs and orange zest. Medium complexity, fine fruit sweetness, a hint of redcurrants, ripe tannins, mineral finish, an elegant food companion.