

# LEITHABERG KALK BLAUFRÄNKISCH 2022



<b>Origin:</b>	Austria, Burgenland, Leithaberg
<b>Site:</b>	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Blaufränkisch   22 - 45 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	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

<b>Harvest:</b>	handpicked   September 21
<b>Mash Fermentation:</b>	20 - 30
<b>Maturing:</b>	large wooden barrel   used barrel   20 month(s)
<b>Bottling:</b>	screw cap   March 22, 2024

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	2.3 g/l
<b>Acid:</b>	5.9 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Optimum Drinking Year:</b>	2024 - 2034

## 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