

LEITHABERG KALK BLAUFRÄNKISCH 2022

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Fehlmühl, Reibühl, Setz
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

Harvest:	handpicked September 21
Fermentation:	spontaneous
Maturing:	large wooden barrel 2500 L used barrel 20 month(s)
Bottling:	screw cap March 22, 2024
Certification:	Yes

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	2.3 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 - 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.