

LEITHABERG BLAUFRÄNKISCH 2022



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
Site Type:	hilly land
Varietal:	Blaufränkisch 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
Maturing:	large wooden barrel used barrel 20 month(s)
Bottling:	screw cap Aug. 25, 2025

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.6 g/l
Acid:	5.6 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2024 - 2034

Wine Description

The shy nose gives little away but hints at subtle pear and cream. The palate comes in with measured roundness, speaking of the warmth of the vintage but contained by a certain chalky coolness and bright lemon freshness. There is a lovely texture and a concentrated midpalate that leads to a long, rounded finish.

Food Pairing

Fish and light meat with spicy vegetables, strong hard cheese