LEITHABERG BLAUFRÄNKISCH 2022

AT-BIO-402
Österreich-Landwirtschaft

Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
Site Type:	hilly land
Varietal	Blaufränkisch | 22 - 45 years
Geografical 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 | 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
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2034

Awards

A la Carte:	92
Jancis Robinson:	17

Wine Description

I love the way that a good Blaufränkisch tastes like an angst-ridden love letter written in blue ink so dark it could be black, smudged with the spill of a bleeding heart and salty tears. Like this wine. You could add an old-fashioned wooden classroom desk in there. The fruit, momentarily petulant with sooty, foot-dragging tannins, lifts itself as it has time in the glass, becoming sweeter, fresher and more gentle, second by second. Drinkability right up the charts.

Food Pairing

Fish and light meat with spicy vegetables, strong hard cheese

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