

LEITHABERG BLAUFRÄNKISCH 2022

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland
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

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

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