

2023

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Blaufränkisch Leithaberg DAC 2023

Qualitätswein, Burgenland
Organic Farming

Terroir

The soils of the vineyards for our classic Blaufränkisch are characterized by loamy black earth on Leitha limestone and are mainly located on cool south-eastern locations at the foot of the Leitha Mountains. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The grapes are harvested, then destemmed and crushed. The mash is fermented in temperature-controlled stainless-steel tanks and kept in motion by means of pump-overs. Towards the end of fermentation, pressing is carried out and the wine is partly stored in used barrels made of Leithaberg oak.



Profile and Characteristics

The wine presents with intense black cherry and dark berries. Black pepper, herbaceous spice and a compact ripe tannin underline the fruity character. This medium-bodied wine is an excellent accompaniment to roasted meats, hearty pasta dishes and hard cheeses when slightly chilled.

Awards

Falstaff
91

A la Carte
92+

Varietal
Blaufränkisch

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.2 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2031

