

2023 Blaufränkisch Leithaberg DAC 2023

Qualitätswein

We consciously refrain from irrigation, enrich the vines and soil with organic compost, plant cover crops between the rows of vines, and practice gentle pruning.

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Blaufränkisch
Vineyard Site:

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.

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.

Data

Wine Type: Still wine | red | dry
Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.2 g/l
Certificates: organic
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2025 - 2031

Awards

Falstaff: 91
A la Carte: 92+

Product Codes

EAN: 9003634118784

Tasting Notes

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.

