

2023 Blaufränkisch Leithaberg DAC 2023

Qualitätswein

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. 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.

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

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.

