

2023

# Blafränkisch Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming

## Vineyard Management

The soils of the vineyards for our classic Blafränkisch 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.

Varietal  
Blafränkisch

Flavor  
dry

Alcohol  
13 %

Residual Sugar  
1 g/l

Acid  
5.2 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2025 - 2031