

2023

Blaufränkisch Leithaberg DAC

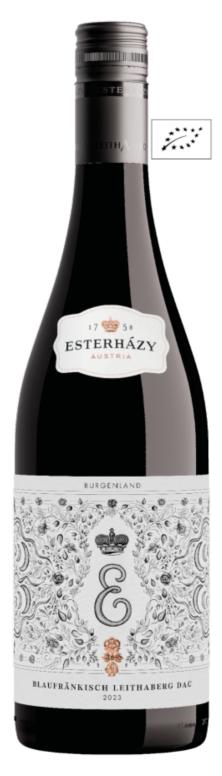
Qualitätswein, Burgenland Organic Farming

Vineyard Management

The soils of the vineyards for our classic Blaufränkisch are characterized by loamy black earth on Leitha limestone and are mainly located on cool southeastern 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 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