

EISENSTADT BLAUFRÄNKISCH 2023



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
Site Type:	hilly land
Varietal:	Blaufränkisch 23 - 46 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large limestone from Leitha large humus little

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

Harvest:	handpicked
Mash Fermentation:	20 - 30
Maturing:	large wooden barrel used barrel 22 month(s) Blaufränkisch
Bottling:	screw cap April 9, 2026

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	0.7 g/l
Acid:	5.5 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2025 - 2034

Wine Description

Deep ruby colour, violet reflections, subtle ochre rim. Delicate flavours of red forest berries, fresh heart cherries, a hint of herbs and orange zest. Medium complexity, fine fruit sweetness, a hint of redcurrants, ripe tannins, mineral finish, an elegant food companion.

Food recommendation

perfect match to spicy dishes, steaks as well as deer and cheese