

EISENSTADT BLAUFRÄNKISCH 2023

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland, Leithaberg
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Fehlmühl, Reibühl, Setz
Normal Classification:	Ortswein
Site Type:	hilly land
Varietal:	Blafränkisch 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
Fermentation:	spontaneous
Maturing:	large wooden barrel 2500 L used barrel 22 month(s) Blafränkisch
Bottling:	screw cap April 9, 2026
Certification:	Yes

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
Aging Potential:	high (15 years)
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.