



# Blaufränkisch

**Leithaberg DAC Ried Umriss – Rust**  
2017

The colour progresses from a light ruby red at the core of the glass to a dark velvet red, outwards and ending, with bright clear edges.

The nose immediately reveals clear red fruits. Cherries and currants initially appear fresh, lively and, above all, stable.

On the palate, the round, polished tannins, barely perceptible as such, give cherry, sour cherry and pepper an impressive comeback.

The finish surprises by reflecting the previous impressions unsorted and unfiltered. Pepper talks to fruit, pressure becomes intense elegance and tannins become compact and feminine. These unsorted impressions remain, change and challenge for minutes.

## EARTHY VIBES

### DETAILS



**FARMING:** organic



**VINIFICATION:** selective harvest by hand, fermented in open fermentation racks, maceration: about 18 days, aging in large wood



**ALCOHOL:** 12.5%

**SERVING TEMPERATURE:** 11.5°C

**DRINKING TEMPERATURE:** 12 - 13°C

**ACIDITY:** 6.1 g/l

**RESIDUAL SUGAR:** 1.0 g/l



**RECOMMENDED WITH:** pork, short roasted meat, beef in root cream sauce, game and cheese



**BEARING POTENTIAL:** 20 years and longer



**CONTAINS SULFITE**