



Blaufränkisch

Leithaberg DAC

2019

This single-vineyard wine appears in the glass in deep ruby red with a short, violet rim.

On the nose it presents itself fruity with reminiscence of blackberries, black cherries and ripe strawberries.

This fruity structure is supported by the spicy scent of Mediterranean herbs, dark pepper, nutmeg and cloves.

The clear mineral note reflects the origin.

The spice, herbs as well as berry flavors are also evident on the palate where the wine appears with firm structure, minerality and underlying toasty aromatics. Rich tannin envelops the compact body.

The complexity of the site wine is reflected in the very long finish with freshness.

Recommendation: decant 1 hour before drinking

EARTHY VIBES

DETAILS



FARMING: organic



VINIFICATION: dry, selective harvest by hand, fermented in open fermentation racks, fermentation time approx. 4 weeks, barrique storage approx. 22 months; 30% new, 70% used wood – 50% barrique and 50% 300 liter oak barrels



ALCOHOL: 13%

SERVING TEMPERATURE: 12°C

DRINKING TEMPERATURE: 12 to 14°C

ACIDITY: 5.5 g/l

RESIDUAL SUGAR: 1.0 g/l



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



BEARING POTENTIAL: 10 years



CONTAINS SULFITE