



Blaufränkisch

Leithaberg DAC Ried Umriss - Rust
2019

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, Matured in a 3.000 L wooden barrel



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: quote from cellar master Peter Zuschlag:
"This wine doesn't need food, food needs this wine."



BEARING POTENTIAL: 20 years and longer



CONTAINS SULFITE