



## **Blaufränkisch** **LEITHABERG DAC**

**Vintage:** 2009

**Wine Region:** Neusiedlersee-Hügelland – Burgenland  
Österreich

**Soil:** chalky sandy loess, loam

**Vinifikation:**

On the vine we just leave 6-8 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get a good developed grape we also remove leaves on the grape level, so that the sun can reach the berry. After a ripeness of 21, 5° KMW (215 g/l sugar) we picked the grapes by hand and destemmed it. After 3 days cold maceration we started fermentation with wild yeasts. We leave the juice 12 days by 28 °C on the maishe the get good colour and full bodied tannin structure. After fermentation we pressed the wine and oculated the malolactic fermentation. After finishing the second fermentation we let the wine age in new and once used Barriques for 18 months.

**Amount:** 4500 l/ha

**Residal Sugar:** 1,1 g/l

**Acid:** 5,5 g/l

**Alkohol:** 13 % vol.

**Wine description:** Toasty, cigar box and chocolate offers in the nose.  
Smooth taste after rich, ripe fruits.

**Service temperature:** 18 °C

**Meals:** grilled meat with strong, Barbeque, turkey, steaks, sweet and sour spare ribs,  
Spare ribs with fermented black beans, duck

