



LEITHABERG DAC **BLAUFRÄNKISCH**

Vintage: 2010

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 to get good colour and full bodied tannin structure. After fermentation we pressed the wine and occoulated 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: 2,0 g/l

Acid: 6,1 g/l

Alkohol: 13,8 % vol.

Wine description: Deep dark colour with violet reflexions. Intensiv dark berryfruit, fresh plums with soft herbs and nougat aromatic. Good Komplexity. In the taste red berry aromatic, elegant tannins, with a long after taste. Good Struktur with mineralic components.

Service temperature: 18 °C

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

