

Blaufränkisch Leithaberg DAC 2017

vineyard name: Rust (Gmärk) and
Oggau (Goldberg)
grape: Blaufränkisch
elevation: 250m
exposure: southeast
average age of wines: 45 years

the vineyard:
Leithaberg vineyards in Rust
(Umriß) and Oggau (Goldberg),
7.500 vines per ha, 3.500 kg per
ha

alcoholic content: 12,5%
total acidity: 5,7 g/l
residual sugar: 2,3 g/l
potential: 8 years and more

tasting notes:
Intense black, purple color with a
very short rim, the nose is very
complex with lots of blackberries,
bilberries, cherry, and dried fruit.
On top the perfectly integrated
roasted aromas from new barriques
supported by the typical
Blaufränkisch spice. In the very
long finish, a scented impression of
earthiness together with the grippy
tannins showing of the high quality
of this wine. This wine is a
selection of the best Blaufränkisch
sites from Rust and Oggau.

food pairing
beef, pork, wild pork, dark meat,
savory food



Leo Hillinger GmbH

wine-maker:
Leo Hillinger and Peter Zuschlag

wine production:
Organic viticulture
Selective harvesting by hand
De-stemmed
Spontaneous fermented in open
fermentation vats at 23 – 25°C, duration
ca. 3 weeks
Pressed
Barrique aging ca. 18 months
Élevage: 25% new oak, 25% used wood,
50% large wooden cask
Barrique: French oak (Allier)
Large cask: Austrian oak
13% alcohol
Serving temperature: 12°C
Drinking temperature: 12–14°C
Ageability: drinking well now, 2022-2030
Contains sulphites

EAN:

__bl/cs layer: __ cases pallet: __ cases

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