

Blaufränkisch 2017

vineyard name: Lehmgrube, lower Altenberg, lower Umriß
grape: Blaufränkisch
elevation: 560 feet / 170 m
exposure: South-East
average age of wines: 20 years

the vineyard:

organic, flatter vineyards in the regions of Jois, Oggau and Rust, 5.000 vines per ha, 6.500 kg per ha, machine harvested in September

wine production:

100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C – 30°C, 1/3 aged in seasoned barriques for 12 months, rest stainless steel, course filtering after settling before bottling

alcoholic content: 12% abv
total acidity: 5,7 g/l
residual sugar: 4,0 g/l
potential: 2018 to 2022

tasting notes: Intensive ruby-red color with purple rim, in the nose typical spice, bilberry, blackberry and cinnamon. This impression is prolonged on the palate, supported by a firm body and grippy tannins. The long finish is ending with spice.

food pairing: beef, pork, dishes with sauces, wild pork, pheasant

Ideal temperature to drink:
54° - 57°F / 12 – 14°C



Leo Hillinger GmbH

wine-maker: Peter Zuschlag
size: 250 acres, 100% organic certified
total annual production: around 1.000.000 bottles
grape varieties: Grüner Veltliner, Welschriesling, Sauvignon Blanc, Gelber Muskateller, Pinot Blanc, Pinot Gris, Chardonnay, Traminer, Zweigelt, Blaufränkisch, Sankt Laurent, Cabernet Sauvignon, Syrah, Merlot, Pinot Noir
region: Burgenland / Leithaberg
climate: Pannonian climate
soil: Mixture of loam, loess, sandy, gravel, black earth, schist, slate

EAN: 9008674005025

12 bl/cs layer: 17 cases pallet: 68 cases

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