

## Blaufränkisch Leithaberg DAC 2016

**vineyard name:** Rust (Gmärk)  
and Oggau (Goldberg)  
**grape:** Blaufränkisch  
**elevation:** 820 feet / 250m  
**exposure:** south east  
**average age of wines:** 45 years

### the vineyard:

organic, Leithaberg vineyards in Rust (Umriss) and Oggau (Goldberg),  
7.500 vines per ha, 3.500 kg per ha

### wine production:

selective harvesting by hand  
de-stemmed, spontaneous fermented on  
natural yeast in open fermentation vats at  
23 – 25°C, duration app. 3 weeks, pressed  
Barrique aging app. 18 months, Élevage:  
25% new oak, 25% used oak, 50% large  
neutral wooden cask, Barrique: French oak  
(Allier), Large vessels: Austrian oak

**alcoholic content:** 13,5% abv

**total acidity:** 5,5 g/l

**residual sugar:** 1,0 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.

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

### Ideal temperature to drink:

57° - 61°F / 14 - 16°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: 9008674005407

6 bl/cs layer: 20 cases pallet: 80 cases

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