

Leo Hillinger GmbH A-7093 Jois, Hill 1

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Blaufränkisch Leithaberg DAC 2019

vineyard name: Rust and Oggau

grape: Blaufränkisch elevation: 250 m exposure: South-East

average age of wines: 30 years

the vineyard

Leithaberg vineyards in Rust and Oggau, 7.500

vines per ha, 3.500 kg per ha

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

alcoholic content: 13% total acidity: 5.5 g/l residual sugar: 1 g/l potential: plus 10 years

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 paring

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

Certified Organic



Leo Hillinger GmbH

winemaker: Leo Hillinger and Paul Rittsteuer size: 250 acres, 100% organic certified

region: Burgenland / Leithaberg climate: Pannonian climate



EAN: 9 008674 008835

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





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