

Blaufränkisch Leithaberg DAC 2020

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: 6 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 pairing

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



Leo Hillinger GmbH

winemaker: Leo Hillinger and Paul Rittsteuer

size: 250 acres, 100% organic certified

region: Burgenland / Leithaberg

climate: Pannonian climate

Certified Organic



EAN: 9 008674 008835 2020/9 008674 010821

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

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LEO HILLINGER

more than wine!

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