

LEO
HILLINGER



Blaufränkisch Leithaberg DAC 2015

mineral & fruity

Wines from the Burgenland region embody high individuality and a purist style. LEITHABERG DAC stands for natural cultivation techniques and an emphasis on characteristics typical of the region. The Blaufränkisch Leithaberg DAC is a strong ruby red with dark core. Pure cherries, blackberries, graphite, liquorice and herbal spice on the nose. Fresh cherry fruit on the pallet, rigid structure, playful and yet also straight-forward. A wine with elegant tannins carried by the acid. Dark berries and spices dominate the pallet. Contains sulphites

4 weeks maceration, vinified for 15 months in used oak barrels on the lees

DETAILS

VINIFICATION: dry

ALCOHOL: 14,0 %

SERVING TEMPERATURE: 16° - 18°C

ACIDITY: 5,4 g/l

RESIDUAL SUGAR: 1,0 g/l

RECOMMENDED WITH: Lamb and Mangalitzza dishes, Cheese

BEARING POTENTIAL: 10 Years

ORGANIC