

Blaufränkisch 2019

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, 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: 13,5% abv

total acidity: 5,3 g/l

residual sugar: 4,8 g/l

potential: 2020 to 2025

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

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 008040

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



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