

EISENSTADT BLAUFRÄNKISCH 2017

Tinhof

WEIN VOM LEITHABERG



Origin:	Austria, Burgenland
Quality grade:	Leithaberg DAC
Site:	Eisenstaedter single vineyard Fehlmühl, Reisbühl, Setz
Site Type:	hilly land
Varietal:	Blaufränkisch 17 - 40 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	calcareous large limestone from Leitha large humus little

Vineyard Site:

The Leithaberg is the last remnant of the Alps reaching toward the Pannonian Plain. Its shell limestone soil is millions of years old and offers optimal conditions to grow complex wines. This unique calcareous soil and the cool winds from the adjacent Leithaberg Forest lends the wines an inimitable mineral, highly structured character.

Cellar

Harvest:	handpicked September 28 - October 5
Fermentation:	spontaneous
Maturing:	large wooden barrel 2500 L used barrel 16 month(s)
Bottling:	natural cork 3870 bottles
Certification:	Yes

Data

Wine Type:	still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.9 g/l
Acid:	6.1 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2019 - 2028

Awards

Falstaff:	91
A la Carte:	92
The Wine Enthusiast:	94

Wine Description

The nose is still a little shy but already allows glimpses of tart but ripe red cherry. The palate reverberates with that tart but juicy freshness and bathes all in a warm hue of cinnamon spice. Inherent freshness tingles pleasantly and highlights the very fine and still firm tannins. This has juiciness and elegance in equal measure. A very hedonistic and irresistible combination.