

2021

## Tesoro *limitiert*

Qualitätswein, Burgenland



### Vineyard

Leitha limestone and mica schist - south to south-east facing - gentle pruning - organic compost

### Cellar

Cuvee consists of: BF, ME. spontaneous fermentation for 19-23 days on the skins - ageing in tonneaux and Leithaber oak barriques - after 20 months cuvéeing - followed by 6 months ageing in cellar and bottle

### Tasting Note

Cassis - blackberry - graphite - complex - powerful - spicy

### Food Pairing

Dark meat - as a soloist - with a cigar

### Awards

Falstaff  
94

Vinaria awards  
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Varietal  
Blaufränkisch | Merlot | varietal blend red

Flavor  
dry

Alcohol  
14 %

Residual Sugar  
1 g/l

Acid  
6.3 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2024 - 2031

EAN  
9003634116087