

2021

Tesoro

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

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
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