

BIRGIT BRAUNSTEIN



Leithaberg (rot)

Description: Old vines bring strength of character and depth; shell limestone brings finesse and elegance; vital soils yield salubrious wines.

Recommendation: Recommended by renowned international sommeliers, the Blaufränkisch Leithaberg DAC is a fine terroir wine with juicy acid structure and polished tannins. It is inimitably mineral, deep, and elegant. It tastes of blackberry, red currant and nougat with a touch of lemon on the finish. Most harmonious enjoyment at 16-18 °C (60-64 °F). Pair with classic Tournedos Rossini or as a culinary highlight with braised pheasant in juniper sauce.

Details about Leithaberg DAC (rot)

Vineyard sites: Heide and Glauberinza
Grape variety: Blaufränkisch
Vintage: 2012
Wine region: Leithaberg DAC
Certification: Organic, vegan
Vinification: Spontaneous fermentation with 8 week maceration
Maturation: 20 months in 500-litre oak barrels
Soil: Pure shell limestone

Analysis

Alcohol by volume: 13.5 %
Residual sugar: 1 g/l
Acidity: 5.1 g/l
Bottle shape: Burgundy
Bottle size: 0.75 l
Bottle closure: Natural cork
Case size: 6 bottles

Accolades: Falstaff 91 points

"Live joy!"