

# BIRGIT BRAUNSTEIN



## Leithaberg DAC (red)

**Description:** Old vines bring strenght 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 (red)

**Vineyard sites:** Heide and Glauberinza  
**Grape variety:** Blaufränkisch  
**Vintage:** 2013  
**Wine region:** Leithaberg DAC  
**Certification:** Organic, vegan  
**Vinification:** Spontaneous fermentation with 8 weeks 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:** 5.5 g/l  
**Bottle shape:** Burgundy  
**Bottle size:** 0.75 l  
**Bottle closure:** Natural cork  
**Case size:** 6 bottles

**Accolades:** SALON Austrian Wine – Circle of Elite Vintners 2017

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