



Thenau Leithaberg DAC (red)

Description:	A well structured single-vineyard Blaufränkisch with pronounced mineral character and great finesse
Recommendation:	“Deep dark ruby with purple highlights and a discreet, transparent rim. Ripe plum, dark minerals, subtle nougat and blackberry jam comprise a highly attractive bouquet. Elegantly textured with juicy acidity and silky tannins. Delicate wild cherry lingers on the very long finish. Excellent ageing potential!” (Falstaff Red Wine Guide 2014). Pairs beautifully with game and goose or robust pasta dishes. This single-vineyard Blaufränkisch is also predestined for contemplating terroir in front of the fireplace.

Details about Blaufränkisch Thenau

Vineyard site:	Thenau
Vine age:	60 years
Grape variety:	Blaufränkisch
Vintage:	2012
Wine region:	Leithaberg DAC
Certification:	Organic
Vinification:	Spontaneous fermentation in wooden vat with 3 months maceration
Maturation:	24 months in 500-litre barrels
Soil:	Shell limestone

Analysis

Alcohol by volume:	14 %
Residual sugar:	1 g/l
Acidity:	5.4 g/l
Bottle shape:	Burgundy
Bottle size:	0,75 l or 1,5 l
Bottle closure:	Natural cork
Case size:	6 bottles

Accolades	Falstaff 94 points, Gault Millau 18.5 from 20 points
------------------	--

"Live joy!"