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Characteristics: Dark ruby-garnet hue with a violet reflection. Intensely soft smokiness underscores the morello and heart cherry fruit, the fine touch of slate and the multifaceted herb-laced bouquet. Juicy and elegant with a vibrant acidity structure. Good length with spicy minerality and subtle saltiness. Still very young.

Origin: The old vineyards on the slope sites of the Leithagebirge, facing toward the Neusiedlersee (Lake Neusiedl), are located in Jois, Winden and Breitenbrunn.

Vinification: Harvested by hand in mid-October 2010 with 19,5° KMW. Following selection in the vineyards and the winery, processed according to the gravity principle without pumps took place. Spontaneous fermentation occurred in oak fermentation vats. After punching-down, there were 4-5 weeks of maceration. This was followed by malolactic fermentation. The wine was matured for 18 months in 500-liter barrels. It was bottled with glass closures in mid-June 2012.

Grape varieties:

Alcohol %vol. / Acidity g/l / Residual sugar g/l:

Bottling formats:

100% Blaufränkisch

12,5 / 5,7 / 1,0

0,75 / 1,5