

LEO
HILLINGER



Blaufränkisch Leithaberg DAC 2013

mineral & fruity

The Blaufränkisch Leithaberg DAC is a strong ruby red with dark core. Pure cherries, blackberries, graphite, liquorice and herbal spice on the nose. Fresh cherry fruit on the pallet, rigid structure, playful and yet also straight-forward. A wine with elegant tannins carried by the acid. Dark berries and spices dominate the pallet.

4 weeks maceration, vinified for 15 months in used oak barrels on the lees

DETAILS

VINIFICATION: dry

ALCOHOL: 14,0 %

SERVING TEMPERATURE: 16° - 18°C

ACIDITY: 5,2 g/l

RESIDUAL SUGAR: 1,0 g/l

RECOMMENDED WITH: Lamb and Mangalitza, dishes

BEARING POTENTIAL: 10 Years