

# ESTERHAZY ESTATE:

## Blaufränkisch Leithaberg - DAC

### Description

*Dark ruby red, complex aromas of sour cherry compote, cranberries and juniper on the palate, plus white pepper, underlaid with subtle roasted aromas. The classy, stimulating acidity, the fine-grained tannin and the chalky minerality give the wine an almost lavish structure. Despite its fullness, it is never overloaded, but rather delicate*

*and extraordinarily elegant.*

*This wine lives from fruit, spice and a chalky minerality. As such, it goes well with meat dishes such as beef or game. Also perfect with roots on the outside, as the stimulating acidity of the wine loosens up these sumptuous dishes.*

**93 pts.** WINEENTHUSIAST

### Expansion:

*The grapes from our best vineyards are carefully picked by hand and checked again on sorting tables at the winery. The must fermentation takes place for 18 days in large 5,500 liter wooden fermentation stands at 24 to 28 degrees Celsius. At the beginning and at the end of fermentation there is only gentle flooding. Also pushed under during the main fermentation to ensure an optimal temperature distribution in the fermentation rack. This is followed by a 12-month expansion in mostly used 500-liter barrels. After filling, the wine is stored in the bottle for another year in order to harmonize further.*

Country	Austria
Varietal	100% Blaufränkisch
Style	Dry
Vintage	2016
Alcohol	13.5%
Acidity	5.6 gr/L
Residual Sugar	1.0 gr/L

