

Esterházy Leithaberg Blaufränkisch

SHELF TALKER

Leithaberg

BLAUFRÄNKISCH

93
PTS

AWARDS

93 Points | *Wine Enthusiast*

FEATURES

Vegan, Sustainable & B-Corp Certified

TASTING NOTES

Dark ruby red in color. Aromas of sour cherries, cranberries, juniper, white pepper and toffee. Crisp with stimulating acidity, satiny tannins, chalky minerality and lavish structure.

FOOD PAIRINGS

Central European classics such as stewed meat or sausage.

ORIGIN

Leithaberg, Austria



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