

# ANITA **NITTNAUS** HANS

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## LEITHABERG RED 2013 DAC

<b>Varieties, blend:</b>	100% Blaufränkisch
<b>Region:</b>	Jois Leithaberg, Burgenland
<b>Climate:</b>	The western side of Lake Neusiedl the Leithaberg mountain offers the ideal climate for the Blaufränkisch grape. More rain and cooler than the eastern side of lake Neusiedl
<b>Vineyards:</b>	The vineyards are located in the Leithaberg region, west of the Neusiedlersee, The last foothills of the Alps, at sea level 150-200m.
<b>Soil:</b>	Limestone, slate, quartzite
<b>Harvest:</b>	Organic grapes, hand selection, harvest beginning of October 2013
<b>Vinification:</b>	Biodynamic methods, member of RESPECT Maceration time 3 weeks, Spontaneous fermentation in stainless steel tanks, aged 18 months in 500 l used Austrian oak ( 3 years old). No filtration, no fining, low sulfur, no chaptalization
<b>Bottling:</b>	July 15th 2015
<b>Bottles produced:</b>	3.600
<b>Cases:</b>	6 x 750 ml
<b>Alcohol:</b>	13.0 %vol.
<b>Total acidity:</b>	5.3 g/l
<b>Residual sugar:</b>	1.0 g/l
<b>Maturity:</b>	2015 - 2030
<b>Serving temperature:</b>	16 – 18 °C
<b>Tasting notes:</b>	Delicate fruit, smooth woody tasting, cool aroma, tight on the palate, sensitive and long, minerally finish
<b>Food pairing:</b>	Game, beef, lamb, duck, chicken and dark mushrooms