

ANITA NITTNAUS HANS

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PANNOBILE 2015

Varieties, blend:	60% Zweigelt, 40% Blaufränkisch
Region:	Neusiedlersee, Burgenland
Climate:	continental („pannonian“), hot summer, cold winter, generally dry (<500mm rain/year)
Vineyards:	Top sites north shores of lake Neusiedl: Zweigelt from Leithaberg in Jois (limestone) and Blaufränkisch from Ungerberg in Gols (clay), biodynamically farmed, 15-20 yr. old vines
Soil:	Sandy clay and limestone
Harvest:	harvest and selection by hand, 21 st and 22 nd of September 2015 (Zweigelt), 2 nd of October 2015 (Blaufränkisch)
Vinification:	destemming, spontaneous fermentation, 3 months maceration, aging: 20 months on the lees in 500 l barrels (used oak), unfiltered
Bottling:	June 20 th 2017
Bottles produced:	16,000 x 0,75l 300 x 1,5l
Case:	6 x 0,750l 3x 1,5l
Alcohol:	13.5 %vol.
Total acidity:	5.5 g/l
Residual sugar:	1.0 g/l
Maturity:	About 20 years
Serving temperature:	16 °C
Tasting notes:	Dark ruby red, complex nose, ripe, dark fruits, cherries and berries, tender spice, tight and powerful on the palate, delicate balance with long finish
Food pairing:	venison, beef, lamb and hearty risotto or mushroom dishes