



Anita and Hans Nittnaus
Neusiedlersee/Burgenland

2012
TANNENBERG
Blaufränkisch

Varieties, blend: 100% Blaufränkisch
Region: Burgenland
Climate: Continental („pannonian“), hot summer
Soil: Chalk, slate quartzite
Vineyard: Leithagebirge, Jois
Maceration of skins: 20 days
Fermentation: Spontaneous fermentation
Aging: 20 month in 500 l – barrels
Durability: 15 years and more
Alcohol: 13,9% vol
Total acidity: 4,9 g/l
Residual sugars: 1,3 g/l
Serving Temperature: 18 °C

Tasting notes

Dark ruby red, complex, ripe, dark fruit, spicy with a roasted aroma, powerful yet delicately balanced with long, lush finish