



Weingut Markus Altenburger.

Jois | Burgenland | Austria



## Markus Altenburger Red 2017. Leithaberg DAC. BIO.

The conjoint of the best limestone and schist vineyards of the Leithaberg.

### Personal

Name	Markus Altenburger rot.
Vintage	2017.
Origin	Jois   Bergschmalister & Hackelsberg.
Terroir	limestone & schist.
Grape Variety	Blaufränkisch
Genre	Reflection of the Leithaberg   charming.

### Development

Harvest	Harvested by hand   October 2017.
Maceration	60 % destemmed   40 % whole berries.
Fermentation	Spontaneous fermentation   used 500l oak barrel.
Ageing	20 months   used 2.000 litre oak.
Bottling	Minimal sulphur added   May 2019.

### In the glas

Colour	medium ruby red
Smell	intense   dark berries   spicy and citrus.
Taste	Cherry   elegant spiciness   long aftertaste   freshness and minerality
Enjoy together with	Sundayroast. Charcuterie. Mushrooms. Veggie stew.

### Technical

Alcohol	12,5%.
Acidity	5,5g/l.
Sugar	1g/l.
When to drink	2019 –2024.
Organic	Organic.