



Weingut Markus Altenburger.

Jois | Burgenland | Austria



Gritschenberg Blaufränkisch 2017.

Leithaberg DAC. BIO

A vineyard. A lot of vines. A long family tradition.

Vines with an age of almost a half century provide amazing grapes at low yields.

Personal

Name	Gritschenberg Blaufränkisch.
Vintage	2017.
Origin	Jois Gritschenberg.
Terroir	Leitha-limestone.
Grape Variety	Blaufränkisch.
Genre	unforgettable elegant.

Development

Harvest	by hand beginning of October 2017.
Maceration	6 Weeks 75% destemmed – 25% whole berries
Fermentation	spontaneously. wooden fermenter
Ageing	24 months 500l used oak.
Bottling	January 2020.

In the Glass

Colour	Dark and intense ruby granate.
Smell	clear cooked cherries fruits of the forest.
Taste	minerality dense nutty never-ending finish.
Enjoy with	A wine for special moments. Pink cooked beef. Game, Duck, Goose.

Technical

Alcohol	12,5%.
Acidity	5,8 g/l.
Sugar	1,0 g/l.
Organic	YES.
Enjoy	2020 – 2045.