



Weingut Markus Altenburger.

Jois | Burgenland | Austria



Jungenberg Blaufränkisch 2018. Leithaberg DAC. BIO.

A historical vineyard. Schist in its purest form.

You can find the old vines, schist and the location close to the Neusiedler lake in the glas.

Personal

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|---------------|---------------------------|
| Name | Jungenberg Blaufränkisch. |
| Vintage | 2018. |
| Origin | Jois Jungenberg. |
| Terroir | Schist. |
| Grape Variety | Blaufränkisch. |
| Genre | special minerality. |

Development

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|--------------|-----------------------------------|
| Harvest | by hand September 2018. |
| Maceration | 4Weeks 100 % whole berries |
| Fermentation | spontaneously. wooden fermenter |
| Ageing | 23 months used 500l oak barrel. |
| Bottling | August 2020. |

In the Glass

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|------------|---|
| Colour | middle ruby red with violet reflections. |
| Smell | Red berries floral spices lime. |
| Taste | minerality salty fresh acidity never-ending finish. |
| Enjoy with | A wine for special moments. Pink cooked beef. |

Technical

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| Alcohol | 12,5%. |
| Acidity | 6,1 g/l. |
| Sugar | 1,0 g/l. |
| Organic | YES. |
| Enjoy | 2021– 2045. |