



***Anita and Hans Nittnaus***  
*Neusiedlersee/Burgenland*

**2009**  
**TANNENBERG**  
100% Blaufränkisch

- Varieties, blend:** 100% Blaufränkisch  
**Region:** Burgenland  
**Climate:** Continental („pannonian“), hot summer  
**Soil:** Chalk, slate quartzite  
**Vineyard:** Leithaberg, Jois  
**Maceration of skins:** 20 days  
**Fermentation:** Spontaneous fermentation  
**Aging:** 20 month in 500 l – barrels (partly new oak),  
**Malolactic Fermentation :** Yes  
**Alcohol:** 13,6% vol  
**Total acidity:** 5,8 g/l  
**Residual sugars:** 1,3 g/l  
**Serving Temperature:** 18 °C  
**Aging Potential:** 15+ years

**Tasting notes**

Full bodied, ruby red, powerful ripe, dark fruits, tender spicy and roasted aromas, delicate balance with long finish