

Burgenland

Winegrowing area:

A few million years ago, it looked like the Caribbean around Jois. The prehistoric rock of the Leithaberg only rose in a few places in the form of small islands from the primordial ocean and all sorts of seaweed, corals and other living organisms populated its sunken slopes. When the water slowly dissipated, the organisms had changed into what we know today as leitha limestone and lent the wines their minerality and saltiness. To put it in a nutshell: as of a certain height above sea level, the range of hills reveals its prehistoric rock, which we simply call slate. On the slopes below there's limestone and finally in the plain (at the foothills) wind and weather have eroded humus-rich layers and transformed them into chalky clay soils.

Markus Altenburger Vineyard:

With a lot of hard work and passion for what he does, Markus Altenburger has earned the winery an international reputation and turned it into one of the most exciting wineries on the Leithaberg within just a few years. A clear focus on low-intervention vinification in combination with grapes from the typical slate and leitha limestone soils in Jois make his style unique. The vineyard's top red wines are made of Blaufränkisch vines. The full-blooded Altenburger cuvée, which combines both Blaufränkisch and Bordeaux grapes, is stylistically opposite but worth a mention. Grown on chalky soils is a lighter version – interestingly called Chardonnay vom Kalk (Chardonnay cultivated on chalky soils) – and a complex version from the slate-dominated Jungenberg vineyard.

Wine recommendations:

2017 Chardonnay vom Kalk	0.2L/0.75L	12.00/40.00
2017 Blaufränkisch vom Kalk	0.2L/0.75L	12.00/40.00

Typical regional dishes:

Spinach pastry with mushroom dip and small side salad	12.00
Gemskas cheese marinated in wild garlic with rhubarb and grains	14.00
Warm sea trout with cucumber and a potato stock	16.00