

2021

2021 Ried Schildten - Blaufränkisch Leithaberg DAC *limitiert* 2021

Qualitätswein, Schildten/Kogel
Organic Farming



Terroir

Shell limestone and mica schist - south-facing slope - Vines up to 37 years old - Gentle pruning - Organic compost

Cellar

Hand-picked - spontaneous fermentation 21 days on the skins - malolactic fermentation - 16 months in 500 litre barrels (tonneaux) partly new and from Leithaber oak - 6 months bottle ageing after bottling

Profile and Characteristics

Black cherry - tobacco - liquorice - black pepper - powerful - multi-layered - long mineral finish

Awards

A la Carte
95

Vinaria awards

Falstaff
94

Vinous Media
92

Varietal
Blaufränkisch

Flavor
dry

Alcohol
14.5 %

Residual Sugar
1 g/l

Acid
6.9 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2039

