

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  
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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

