

2021

# Ried Schildten - Monopol - Blaufränkisch Leithaberg DAC *limitiert*

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