

BLAUFRÄNKISCH KALK & SCHIEFER LEITHABERG DAC 2022

KIRCHKNOPF
WEINGUT

Wine Description

Blaufränkisch from Leithaberg, our signature red wine. Old, deeply rooted vines from the vineyards surrounding our hometown of Kleinhöflein form the foundation, while limestone and slate soils provide the mineral-rich base. The Pannonian-influenced climate on the Leithaberg allows this traditional red wine variety to mature to the highest quality. Careful aging in large wooden barrels results in an elegant, refined Blaufränkisch that captivates with its intense cherry fruit and spice.

Tasting Notes

Charming cherry notes, dark berry jam, a hint of nougat. A subtle hint of blackberry on the palate, lively and peppery, with juicy tannins, a delicately spicy and mineral finish, and excellent length.

Food Pairing

Pairs perfectly with well-done roast beef, steaks, braised meats, and game dishes.

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1.1 g/l
Acid:	5.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2025 - 2033

Award

Falstaff Weinguide 2024/25:	92 Points
Vinaria Weinguide 2025/26:	3 Stars

Vineyard

Quality grade:	Leithaberg DAC
Varietal	Blaufränkisch

Harvest and Maturing

Hand-harvested and hand-selected grapes, traditional fermentation in vats and fermentation tanks, aged in large wooden barrels (500-2,000 liters) for 18 months.

Product Codes

EAN:	9120055600879
EAN / carton 6:	9120055600886

