

2022

Blaufränkisch Leithaberg DAC

Qualitätswein, Burgenland

Organic Farming



Terroir

Leitha limestone with loam and loess - from Sankt Georgen and Grosshöflein - cool sites - gentle pruning - organic compost

Cellar

a few days of cold maceration - lightly crushed - fermentation for 13 days on the skins - 12 months in used tonneaux - 3 months bottle ageing

Profile and Characteristics

Black cherry - dark berries - black pepper - good tannin - medium-bodied

Awards

Falstaff
92

Varietal
Blaufränkisch

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
6.7 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2030

