

2022

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# Blafränkisch Leithaberg DAC 2022

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  
Blafränkisch

Flavor  
dry

Alcohol  
12 %

Residual Sugar  
1 g/l

Acid  
6.7 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2024 - 2030

