

2022 Blaufränkisch Leithaberg DAC 2022

Qualitätswein

Origin: Austria, Burgenland
Quality grade: Qualitätswein
Varietal: Blaufränkisch

Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 12 %
Residual Sugar: 1 g/l
Acid: 6.7 g/l
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2024 - 2030

Awards

Falstaff: 92

Product Codes

EAN: 9003634117152

Tasting Notes

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

Food Pairing

Roasted meat - savoury pasta dishes - cold platter - hard cheese

