

# BLAUFRÄNKISCH RIED FÖLLIKBERG LEITHABERG DAC 2022

KIRCHKNOPF  
WEINGUT

## Wine Description

The Großhöfleiner Ried Föllikberg is an alluvial fan formed by the erosion of the Leithaberg. The western exposure of the vineyard creates a significantly cooler microclimate than in our Kleinhöfleiner Blaufränkisch vineyards. On the heavy, calcareous soil with a high clay content, the Blaufränkisch reaches full maturity somewhat later. This exciting terroir lends it darker fruit and spice. While it exhibits a somewhat more pronounced acidity and tannin structure in its youth, it is precisely this characteristic that grants it the potential to age for many years.

## Tasting Notes

Delicate notes of red berries, cherry, and sour cherry, hints of dark fruit, peppery spice, plenty of fruity charm, a juicy mid-palate, a rounded texture, lively, harmonious, promising, and very inviting to drink.

## Food Pairing

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

Wine Type:	Still wine   red   dry
Alcohol:	14 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2025 - 2035

## Award

A la Carte Wein-Guide 2026:	94 Points
Falstaff Weinguide 2024/25:	94 Points
Vinaria Weinguide 2024/25:	3 Stars
Gault&Millau Weinguide 2025:	93 Points

## Vineyard

Vineyard Site:	Ried Föllikberg in Großhöflein. Topsoil rich in humus with clayey loam; limestone in the subsoil.
Quality grade:	Leithaberg DAC
Site:	Ried Föllikberg (Single Vineyard) 🌍
Varietal	Blaufränkisch

## Harvest and Maturing

Hand-harvested and hand-selected grapes, traditional fermentation in vats and fermentation tanks, aged in 500-liter wooden barrels for 24 months.

## Product Codes

EAN:	9120055601074
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EAN / carton 6:

9120055601081