

2022

2022 Großhöflein - Blafränkisch Leithaberg DAC 2022

Qualitätswein, Grosshöflein
Organic Farming

Terroir

Loam and sand on shell
limestone - east-facing on the
slope of the Fölligberg - vines up
to 30 years old - soft pruning -
organic compost

Cellar

Hand-picked - 14 days on the
skins - spontaneous fermentation
and malolactic fermentation - 18
months in 500 litre oak barrels -
3 months bottle ageing after
bottling



92
Falstaff

Profile and Characteristics

Black cherry and blackberry -
pepper - dark chocolate - vibrant
acidity - juicy

Awards

Falstaff
93

Vinous Media
92

James Suckling
92

The Wine Enthusiast
90

Varietal
Blafränkisch

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.6 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2031

