

2022

Großhöflein - Blaufränkisch Leithaberg DAC

Qualitätswein, Burgenland



Vineyard

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

Tasting Note

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

Food Pairing

Veal liver - ox cheek - stuffed mushrooms - hard cheese

Awards

Falstaff
92

Varietal
Blaufränkisch

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

EAN
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