

2022

Großhöflein - Blaufränkisch Leithaberg DAC

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

Profile and Characteristics

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

Awards

Falstaff
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Vinous Media
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James Suckling
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The Wine Enthusiast
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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

