

2022

# 2022 Großhöflein - Blaufränkisch 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



## 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  
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

