

2022 Großhöflein - Blaufränkisch Leithaberg DAC 2022

Qualitätswein

Origin: Austria, Grosshöflein
Quality grade: Qualitätswein
Varietal: Blaufränkisch
Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6.6 g/l
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2024 - 2031

Awards

Falstaff: 93
Vinous Media: 92
James Suckling: 92
The Wine Enthusiast: 90

Product Codes

EAN: 9003634117237

Tasting Notes

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

Food Pairing

Veal liver - ox cheek - stuffed mushrooms - hard cheese

