

2022

Ried Schildten - Blaufränkisch Leithaberg DAC *limitiert*

Qualitätswein, Schildten/Kogel
Organic Farming

Terroir

In the topsoil we find clay-rich black earth, but after a few centimeters it becomes sandier and there are massive blocks of shell limestone. In the deeper layers we find crystalline schist. At an altitude of approximately 180m, the vineyard is largely south-facing. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The grapes are harvested by hand, then destemmed, crushed and fermented on the mash for 21 days. After pressing, the wine is filled into 500l barrels made of Leithaberg oak. Here it undergoes malolactic fermentation and is allowed to mature for another 18 months.



Profile and Characteristics

On the nose, the wine shows dark fruits, such as blackberry and sour cherry, supported by notes of licorice and tobacco. The restrained use of wood brings notes of roasted hazelnuts. On the palate, this powerful wine presents a fresh acidity while the elegant tannins and fine minerality are wonderfully interwoven. The wine pairs well with roast beef, baked porcini mushrooms and hard cheese.

Awards

A la Carte
95+

James Suckling
92

Jancis Robinson
16,5

The Wine Enthusiast
93

Varietal
Blaufränkisch

Flavor
dry

Alcohol
14 %

Residual Sugar
1 g/l

Acid
6.8 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2040

