

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