

2022

St. Georgen - Blaufränkisch Leithaberg DAC

Qualitätswein, Burgenland

Vineyard

Shell limestone and mica schist -
south-east orientation - vines up
to 40 years old - soft pruning -
organic compost

Cellar

Hand-picked - 18 days on the
skins - spontaneous fermentation
and malolactic fermentation - 16
months in 500 litre oak barrels -
3 months bottle ageing after
bottling

Tasting Note

Blackberry - pepper - dark
chocolate - lively acid structure -
pithy tannin - mineral, salty finish

Food Pairing

Dark meat - grilled pork belly -
savory pasta dishes - porcini
mushrooms



Awards

A la Carte
93

Falstaff
93

Vinous Media
91

Vinaria awards

Varietal
Blaufränkisch

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2031

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