

2022

2022 St. Georgen - Blaufränkisch Leithaberg DAC 2022

Qualitätswein, Sankt Georgen
Organic Farming

Terroir

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



Profile and Characteristics

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

Awards

The Wine Enthusiast
92

A la Carte
93+

Falstaff
93

James Suckling
91

Vinous Media
91

Vinaria awards

Decanter
90

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

