

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

