

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

