

2022 St. Georgen - Blaufränkisch Leithaberg DAC 2022

Qualitätswein

Origin: Austria, Sankt Georgen
Quality grade: Qualitätswein
Varietal: Blaufränkisch
Vineyard Site:

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

Data

Wine Type: red | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 6.5 g/l
Drinking Temperature: 16 - 18 °C
Optimum Drinking Year: 2024 - 2031

Awards

The Wine Enthusiast: 92
A la Carte: 93+
Falstaff: 93
James Suckling: 91
Vinous Media: 91
Vinaria awards: ***
Decanter: 90

Product Codes

EAN: 9003634117251

Tasting Notes

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

Food Pairing

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

