

2022

2022 St. Georgen - Blaufränkisch Leithaberg DAC 2022

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 - savoury pasta dishes - porcini mushrooms



93+
A la Carte

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

EAN
9003634117251

