

2022

St. Georgen - Blaufränkisch Leithaberg DAC

Qualitätswein, Sankt Georgen
Organic Farming



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

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