

2022

# St. Georgen - Blaufränkisch Leithaberg DAC

Qualitätswein, Sankt Georgen



## 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 barrels (tonneaux) - 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

## Awards

A la Carte  
93

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  
90036341 17251