

2023

Großhöflein - Blaufränkisch Leithaberg DAC

Qualitätswein, Grosshöflein
Organic Farming



Terroir

The vineyards are located at about 200m above sea level on the Föllikberg. Characterized by clayey black earth on Leitha limestone, the south-east facing position lies at the foot of the Leitha Mountains. The vines are about 30 years old. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

Cellar

The grapes are harvested by hand and then destemmed and crushed. Fermentation takes place in a wooden fermentation vessel, and the mash cap is submerged at regular intervals. After 12 days, the wine is pressed and continues fermentation in used 500l barrels made of Leitha oak. After racking, the wine is stored in the Leithaberg oak barrels for another 18 months.

Profile and Characteristics

In the glass, the wine shows black cream, blackberry and black pepper. Some nougat and dark chocolate underline these aromas. Juicy and fresh, the wine is carried by a balanced tannin and an elegant acidity structure. It is a wonderful accompaniment to food, especially with hearty meat and mushroom dishes.

Awards

Vinous Media
92

Falstaff
92

Varietal
Blaufränkisch

Flavor
dry

Alcohol
13 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2025 - 2032

