

2023

# Ried Schildten - Blaufränkisch Leithaberg DAC

Qualitätswein, Schildten/Kogel  
Organic Farming

## Terroir

In the topsoil we find clay-rich black earth, but after a few centimeters it becomes sandier and there are massive blocks of shell limestone. In the deeper layers we find crystalline schist. At an altitude of approximately 180m, the vineyard is largely south-facing. Dry Farming – Organic Compost – Cover Crop – Gentle Pruning

## Cellar

The grapes are harvested by hand, then destemmed, crushed and fermented on the mash for 21 days in a wooden cask. After pressing, the wine is filled into 500l barrels made of Leithaberg oak. Here it undergoes malolactic fermentation and is allowed to mature for another 18 months.



## Profile and Characteristics

On the nose, the wine shows dark fruits, such as blackberry and sour cherry, supported by notes of licorice and tobacco. The restrained use of wood brings notes of roasted hazelnuts. On the palate, this powerful wine presents a fresh acidity while the elegant tannins and fine minerality are wonderfully interwoven. The wine pairs well with roast beef, baked porcini mushrooms and hard cheese.

## Awards

Vinous Media  
94

Falstaff  
94

A la Carte  
94+

Varietal  
Blaufränkisch

Flavor  
dry

Alcohol  
13.5 %

Residual Sugar  
1 g/l

Acid  
6 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2025 - 2040

