

2023

St. Georgen - Blaufränkisch Leithaberg DAC

Qualitätswein, Sankt Georgen
Organic Farming



Terroir

The vineyards are located in the village of Sankt Georgen and are planted on shell limestone and mica schist. The vines are upwards of 40 years old, planted in a southeast orientation, and benefit from the nearby forest's climatic conditions. 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 14 days, the wine is pressed and continues fermentation in used 500l barrels made from Leithaberg oak. After racking, it is stored in the Leithaberg oak barrels for another 18 months.

Profile and Characteristics

On the nose, the wine is characterized by aromas of blackberry, black cherry and pepper. On the palate it presents itself taut and with ripe pithy tannins. A delicate woody note supports the character typical of the origin. It goes perfectly with dark meats, strong pasta dishes and porcini mushrooms.

Awards

Vinous Media
92

Falstaff
93

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

