

# 2023 St. Georgen - Blaufränkisch Leithaberg DAC 2023

Qualitätswein

**Origin:** Austria, Sankt Georgen  
**Quality grade:** Qualitätswein  
**Varietal:** Blaufränkisch  
**Vineyard Site:**

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.

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5.5 g/l  
**Certificates:** organic  
**Drinking Temperature:** 16 - 18 °C  
**Optimum Drinking Year:** 2025 - 2032

## Awards

**Vinous Media:** 92  
**Falstaff:** 93

## Product Codes

**EAN:** 9003634118609

## Tasting Notes

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.

