

2022

Großhöflein - Blaufränkisch Leithaberg DAC

Qualitätswein, Burgenland



Vineyard

Loam and sand on shell
limestone - east-facing on the
slope of the Fölligberg - vines up
to 30 years old - soft pruning -
organic compost

Cellar

Hand-picked - 14 days on the
skins - spontaneous fermentation
and malolactic fermentation - 18
months in 500 litre oak barrels -
3 months bottle ageing after
bottling

Tasting Note

Black cherry and blackberry -
pepper - dark chocolate - vibrant
acidity - juicy

Food Pairing

Kalbsleber – Ochsenbackerl –
gefüllte Pilze – Hartkäse

Awards

Falstaff
92

Varietal
Blaufränkisch

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.6 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2031

EAN
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