

2022

St. Georgen - Blaufränkisch Leithaberg DAC

Austrian quality wine, Burgenland



Vineyard

Shell limestone and mica schist - south-east orientation - vines up to 40 years old - soft pruning - organic compost

Cellar

Hand-picked - 18 days on the skins - spontaneous fermentation and malolactic fermentation - 16 months in 500 litre barrels (tonneaux) - 3 months bottle ageing after bottling

Tasting Note

Blackberry - pepper - dark chocolate - lively acid structure - pithy tannin - mineral, salty finish

Food Pairing

Dark meat - grilled pork belly - savoury pasta dishes - porcini mushrooms

Varietal
Blaufränkisch

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
6.5 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2024 - 2031

EAN
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