

2022

Ried Schildten - Blafränkisch Leithaberg DAC *limitiert*

Qualitätswein, Schildten/Kogel

Vineyard

limestone and mica schist with
sandy pockets – exposition
south– average vine age 35
years – soft pruning – organic
compost

Cellar

handpicked – 21 days
maceration – spontaneous
fermentation followed by
malolactic fermentation – 20
months 500l barrels – casks from
„Leithaberg“ oak – 4 months
bottle ageing before release

Tasting Note

black berries – tobacco –
liquorice – black pepper –
powerful – complex – elegant
tannin structure - mineralic finish

Food Pairing

red meat – game and wild
mushroom dishes – aged firm
cheese



Varietal
Blafränkisch

Flavor
dry

Alcohol
14 %

Residual Sugar
1 g/l

Acid
6.8 g/l

Drinking Temperature
16 - 18 °C

