

2021

# Sankt Georgen - Blaufränkisch DAC

Qualitätswein, Sankt Georgen

## Vineyard

Shell limestone and mica schist -  
South-east orientation - Vines up  
to 36 years old - Gentle pruning -  
Organic compost

## Cellar

Hand-picked - 18 days on the  
skins - spontaneous fermentation  
and malolactic fermentation - 16  
months in 500 litre barrels  
(tonneaux) - 6 months bottle  
ageing after bottling

## Tasting Note

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

## Food Pairing

Dark meat - grilled pork - savoury  
mushroom and pasta dishes -  
spicy soft cheese



Varietal  
Blaufränkisch

Flavor  
dry

Alcohol  
13.5 %

Residual Sugar  
1 g/l

Acid  
6.8 g/l

Drinking Temperature  
16 - 18 °C

Optimum Drinking Year  
2023 - 2030

EAN  
9003634116148

