

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  
90036341 17237