

2022

Ried Schildten - Blaufränkisch 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
Blaufränkisch

Flavor
dry

Alcohol
14 %

Residual Sugar
1 g/l

Acid
6.8 g/l

Drinking Temperature
16 - 18 °C