



EISENBERG DAC SPÄTFÜLLUNG 2011



Origin:	Austria, Burgenland
Quality grade:	Eisenberg DAC Spätfüllung
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 20 - 25 years 3500 - 4000 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	300 - 350 m
Soil:	mineral loam slate



WEATHER / CLIMATE

Average Rainfall Per Vintage:	400 - 450 mm
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat 900 L 14 day(s) temperature control: yes 28 - 30 °C
Maturing:	large wooden barrel 2500 L used barrel 72 month(s)
Time on the Full Yeast:	4 week(s)
Time on the Fine Yeast:	72 month(s)

DATA

Wine Type:	still wine red dry
Alcohol:	13.5 %
Acid:	6.1 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	17 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2023



WINERY

The Krutzler Winery is a family enterprise in the fifth generation. Reinhold Krutzler, the qualified cellar master, was trained at Bründlmayr Winery and gained international experience through stints at wineries in France, Italy and South Africa.