

# FEUERSTEIG 2013



<b>Origin:</b>	Austria, Burgenland, Leithaberg, Eisenstadt
<b>Site:</b>	Eisenstadt single vineyard Feiersteig
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	St. Laurent   22 - 54 years
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	200 - 220 m
<b>Soil:</b>	calcareous   large brown earth lime gravel from Leitha   sub soil



## Vineyard Site:

Documented since 1455, this southeast-facing vineyard is situated high above the castle park of Eisenstadt and extends to the edge of the Leithaberg forest. Proximity to the forest causes large diurnal temperature fluctuations and together with Leithakalk (Leitha shell limestone), ideal conditions prevail to slowly ripen the Sankt Laurent variety to full maturity. This Sankt Laurent vineyard yields very elegant, finely spiced red wines each year.

## Cellar

<b>Mash Fermentation:</b>	15 - 20
<b>Maturing:</b>	90 %   small wooden barrel   used barrel   18 month(s) 10 %   small wooden barrel   new barrel   18 month(s)

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	bio-organic, AT-BIO-402
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Optimum Drinking Year:</b>	2016 - 2028

## Awards

<b>Falstaff:</b>	91
<b>A la Carte:</b>	94

## Wine Description

Dunkles Rubingranat, mit feiner Kräuterwürze unterlegte dunkle Beerenfrucht, ein Hauch von Dörrzwetschken, zartes Nougat. Saftig, extraktsüß, elegante Textur, feine Tannine, ausgewogen und gut anhaltend.

## Speisenempfehlung

perfekt zu Wild, Fleischgerichten und reifem Käse