

# MORIC

## JAGINI 2013

**Origin:** Austria, Burgenland  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Zagersdorf  
**Site Type:** plains  
**Varietal:** Blaufränkisch 100 % | 60 - 85 years  
**Sea Level:** 150 m  
**Vineyard Site:** Old Blaufraenkisch vineyard in Zagersdorf



### Cellar

**Harvest:** handpicked | 450 kg cask  
**Grape Sorting:** manual  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes  
**Skin Contact:** 20 - 22 day(s)  
**Mash Fermentation:** Blaufränkisch | squashed | wooden fermentation stand | 2500 L | used barrel | 20 - 22 °C  
**Fermentation Process:** manual punch down  
**Filter:** unfiltered  
**Maturing:** oak barrel | 500 L | used barrel  
big oak barrel | 1500 L  
**Bottling:** natural cork | middle/october 2018

### Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 14 %  
**Allergens:** sulfites  
**Optimum Drinking Year:** 2020 - 2040

### Wine Description

The 2013 Zagersdorf Jagini is from 60- to 85-year-old vines on dense clay soils that give the wines an intense reduction. That's why Roand Velich and Hannes Schuster give the wine five years in used 1,500- and 1,600-liter barrels and 10-year-old 500-liter barrels. It is deep, ripe and intense on the fruit-driven yet pure and elegant nose, with graphite, black tea and peppery notes. This is a full-bodied, lush and silky-textured Blaufränkisch with fine tannins, good intensity and well-harnessed power. A promising red that I tasted as a barrel sample in August 2018 and from the just-filled bottle in October 2018. The 2013 will be released in spring 2019. 93/100 - Parker

