



Blaufränkisch Eisenberg DAC Reserve 2015



Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	6.2 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	15 - 18 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2017 - 2025

Vineyard



Origin:	Austria, Südburgenland
Quality grade:	Eisenberg DAC Reserve
Site:	village site Rechnitz
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 25 - 45 years 5000 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 480 m
Soil:	karg mica schist green slate

Harvest and Maturing

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes



Press:	pneumatic
Fermentation:	spontaneous wooden fermentation stand 2500 L 18 day(s) 20 - 30 °C
Skin Contact:	18 day(s)
Maturing:	100 % small wooden barrel 500 L used barrel 12 month(s) 100 % large wooden barrel 1200 L used barrel 12 month(s)
Time on the Full Yeast:	2 month(s) 2 month(s)
Time on the Fine Yeast:	10 month(s) 10 month(s)
Bottling:	beginning/september 2000 bottles