



# Blaufränkisch Eisenberg DAC Reserve 2015



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



## Cellar

Harvest:	handpicked   beginning/october
Maturing:	100 %   small wooden barrel   500 L   used barrel   12 month(s) 100 %   large wooden barrel   1200 L   used barrel   12 month(s)

## Data

Wine Type:	Still wine   red   dry
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	15 - 18 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2017 - 2025

## Winery



Rechnitz, the home of the small Straka winery, is a unique location: at the southern foothills of „Günser Gebirge“, which separates the mid from the southern part of Burgenland and which is the change over from the eastern part of the alps to the hungarian lowlands (pannonien low lands). The mountain, geologically also called „Rechnitzer Window“ is built up of metamorph, cristal schist and magmatic rock, which exists in this way only in 3 other places in the world. Welschriesling, the old Austrian grape, is the main variety and a kind of personal „spleen“ of Thomas Straka. Also Pinot blanc and Blaufränkisch from the Eisenberg transport the distinctive mineral driven structure of the region.