



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 5000 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 480 m
Soil:	karg mica schist green slate



Cellar

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Skin Contact:	18 day(s)
Press:	pneumatic
Fermentation:	spontaneous wooden fermentation stand 2500 L 18 day(s) 20 - 30 °C

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

Data

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

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.