

FEUERSTEIG 2015



Origin:	Austria, Burgenland, Leithaberg, Eisenstadt
Site:	Eisenstadt single vineyard Feiersteig
Site Type:	hilly land
Varietal:	St. Laurent 24 - 56 years
Geographical Orientation:	south east
Sea Level:	200 - 220 m
Soil:	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

Harvest:	handpicked
Mash Fermentation:	15 - 20
Maturing:	90 % small wooden barrel used barrel 18 month(s) 10 % small wooden barrel new barrel 18 month(s)
Bottling:	natural cork

Data

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.9 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	16 - 18 °C
Optimum Drinking Year:	2018 - 2030

Awards

Falstaff:	93
A la Carte:	94
Gault Millau:	17

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