



SYRAH RIED KIRCHBERG 2015

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 70 mg
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2023

AWARD

Falstaff:	93
------------------	----

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site:	Stixneusiedl, Kirchberg
Normal Classification:	Erste Lage
Site Type:	terraces
Varietal:	Syrah 100 % 10 years 7000 plants/ha 1500 liter/ha
Geographical Orientation:	south
Sea Level:	190 m
Soil:	sandy loam

HARVEST AND MATURING

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % open fermentation vat 600 L
Fermentation:	spontaneous open fermentation vat 600 L
Maturing:	small oak barrel 225 L used barrel 14 month(s)
Time on the Full Yeast:	12 month(s)

PRODUCT CODES

EAN:	9120039622132
EAN / carton 6:	9120039623139

