



RIED SPITZERBERG, BLAUFRÄNKISCH 2015

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	1.1 g/l
Total Sulfur:	< 70 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030

AWARD

Falstaff:	94
Falstaff:	93
A la Carte:	95

VINEYARD

Origin:	Austria, Carnuntum
Quality grade:	Qualitätswein
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 45 - 60 years 3000 plants/ha 2300 - 2600 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 260 m
Soil:	unconsolidated sediment limestone

HARVEST AND MATURING

Harvest:	handpicked end/september - beginning/october
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % open fermentation vat 600 L 6 - 8 day(s) 24 - 26 °C
Fermentation:	spontaneous open fermentation vat 600 L 6 - 8 day(s) 24 - 26 °C
Maturing:	large wooden barrel 500 L used barrel 14 month(s)
Time on the Full Yeast:	14 month(s)

PRODUCT CODES

EAN:	9120039622187
EAN / carton 6:	9120039623184

