



Stratos rot 2016




Origin:	Europe
Quality grade:	Wein aus Österreich
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 50 % 10 - 20 years 5000 plants/ha Merlot 50 %
Geographical Orientation:	south east, south
Sea Level:	350 - 400 m
Soil:	mica schist green slate



Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Skin Contact:	18 day(s)
Press:	pneumatic
Fermentation:	spontaneous wooden fermentation stand 2500 L 12 day(s) 20 - 30 °C
Maturing:	small oak barrel 225 L used barrel 12 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	10 month(s)

Weingut Straka | Föhrenweg 4 | 7471 Rechnitz | Austria

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Bottling: 4000 bottles

Data

Wine Type: Still wine | red | dry

Alcohol: 13.5 %

Acid: 6 g/l

Residual Sugar: 1 g/l

Allergens: sulfites

Drinking Temperature: 14 - 16 °C

Aging Potential: medium (8 years)

Optimum Drinking Year: 2018 - 2024

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.