



# SYRAH 2015

Weingut  
**SCHÖNBERGER**

<b>Origin:</b>	Austria, Neusiedlersee-Hügelland, Mörbisch am See
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection - Mörbisch
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Syrah 100 %   27 - 30 years
<b>Soil:</b>	dry stony slate quartz



## Weather / Climate

**Climate:** continental, pannonic

## Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous open fermentation vat
<b>Maturing:</b>	oak barrel   used barrel   24 month(s)

## Data

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %

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**Certificates:** vegan, Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Aging Potential:** high (20 years)