

Syrah 2015

Origin: Hungary, Sopron
Site: Sporn Steiner
Varietal: Syrah 100 % | 15 years
5500 plants/ha | 3500 liter/ha
Soil: gneiss
mica schist



Weather / Climate

Climate: pannonic
Cellar
Harvest: handpicked
Malolactic yes
Fermentation:
Skin Contact: 3 week(s)
Fermentation: spontaneous
steel tank
Maturing: barrel | used barrel
Bottling: 2000 bottles

Data

Wine Type: Still wine | red | dry
Alcohol: 13.42 %
Acid: 6.1 g/l
Residual Sugar: 0.6 g/l
Total Sulfur: 18 mg
Certificates: organic, bio-dynamic
Allergens: sulfites
Drinking
Temperature: 18 - 19 °C
Aging Potential: medium (2027 years)
Optimum Drinking
Year: 2017 - 2027

