

ANITA **NITNAUS** HANS



## COMONDOR 2016

<b>Origin:</b>	Austria, Burgenland, Gols
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Kurzberg, Ungerberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Merlot 85 % Blaufränkisch 15 %
<b>Geographical Orientation:</b>	south, south west
<b>Sea Level:</b>	110 - 130 m
<b>Soil:</b>	clay calcareous loam

### Vineyard Site:

Handpicked organic grapes from Merlot and Blaufränkisch from carefully cultivated vineyards in prime locations form the basis of this special wine. And both thrive where they feel most comfortable. The trend-setting Merlot on the Kurzberg on clay. The supporting Blaufränkisch from old vines on lime.



## WEATHER / CLIMATE

**Climate:** continental, pannonic

### Vintage description:

2016 started out difficult with frost that lead to a substantial loss in yield. This was followed by a wet and cold summer with perpetual threats of fungal infections. On the bright side the water supply for the vines was ideal for the subsequent almost too hot September. All's well that ends well.

### CELLAR

<b>Harvest:</b>	handpicked   September 22 - October 5
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   500 L   used barrel   18 month(s) bottle   12 month(s)
<b>Bottling:</b>	July 5, 2018   14000 bottles

### DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13.9 %
<b>Acid:</b>	5.6 g/l
<b>Residual Sugar:</b>	1.5 g/l
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Aging Potential:</b>	high (30 years)
<b>Optimum Drinking Year:</b>	2020 - 2030

### AWARDS

<b>Falstaff:</b>	94
<b>Vinaria awards:</b>	*****

### PRODUCT CODES

<b>EAN:</b>	454253453245
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### WINE DESCRIPTION

Dense black red, deep, dark, complex, spicy fruit with a lot of substance on the palate. Nice balance, powerful and fine, long and lasting in the finish.