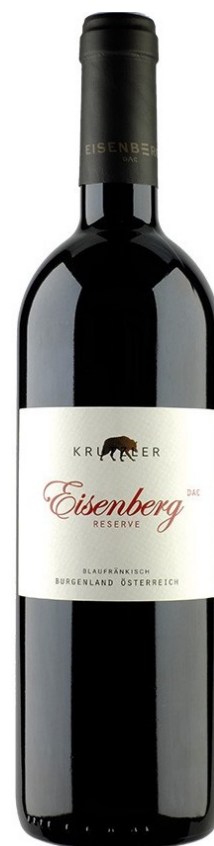




Origin:	Austria, Burgenland
Quality grade:	Eisenberg DAC Reserve
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 15 - 30 years 3000 - 3500 plants/ha 1500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	300 - 350 m
Soil:	mineral loam slate

Vineyard Site:

The grapes ripen in the unique geology of the Eisenberg on about 12 hectares of vineyard areas in Deutsch-Schützen and on the Eisenberg. What is so special in Deutsch-Schützen and on the Eisenberg are the soils. The high iron portion in the brown-earth and slate soils provides incomparable conditions for viticulture. The wines display intense minerality, the iron virtually pervading the palate. Nowhere else do Blaufränkisch wines turn out so concise, richly nuanced and earthy, yet elegant and supple.



WEATHER / CLIMATE

Average Rainfall Per 400 - 450 mm
Vintage:

CELLAR

Harvest: handpicked | October 4 - October 6
Malolactic Fermentation: yes
Skin Contact: 14 - 21 day(s)

Fermentation:	spontaneous open fermentation vat 900 L 12 - 22 day(s) temperature control: yes 28 - 30 °C
Maturing:	70 % large wooden barrel 500 L used barrel 17 month(s) 30 % small oak barrel 225 L used barrel 17 month(s)
Time on the Full Yeast:	3 month(s) 3 month(s)
Time on the Fine Yeast:	6 month(s) 6 month(s)

DATA

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	6.1 g/l
Residual Sugar:	1.3 g/l
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2020 - 2026

AWARDS

Falstaff: 93

WINE DESCRIPTION

Each Krutzler wine excels for its elegance, suppleness and especially fine minerality. They elaborate the unique texture, delicate fruit and regionally typical finesse in each individual wine. The bold, tannic structure of the top offerings needs some time in the bottle to marry with the fruit flavors. With extended aging, they will please the palate with suppleness and elegance.

WINERY

The Krutzler Winery is a family enterprise in the fifth generation. Reinhold Krutzler, the qualified cellar master, was trained at Bründlmayr Winery and gained international experience through stints at wineries in France, Italy and South Africa.