



Blaufränkisch Eisenberg DAC 2016



Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	6.2 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)

Vineyard



Origin:	Austria, Südburgenland
Quality grade:	Eisenberg DAC
Site:	village site Rechnitz
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 15 - 25 years 5000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 450 m
Soil:	karg mica schist green slate

Harvest and Maturing

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous wooden fermentation stand 12 day(s)



Maturing:	large wooden barrel used barrel 12 month(s)
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	8 month(s)
Bottling:	beginning/september