



Origin:	Austria, Burgenland
Quality grade:	Eisenberg DAC
Site:	Deutsch-Schützen, Eisenberg
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 15 - 25 years 3000 - 3500 plants/ha 2000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	300 - 350 m
Soil:	mineral loam slate



WEATHER / CLIMATE

Average Rainfall Per Vintage: 400 - 450 mm

CELLAR

Harvest:	handpicked October 10
Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat 10 day(s) temperature control: yes 28 - 30 °C
Maturing:	large wooden barrel 1500 L used barrel 9 month(s)
Time on the Full Yeast:	4 week(s)
Time on the Fine Yeast:	10 month(s)

DATA

Wine Type: Still wine | red | dry

Alcohol:	13 %
Acid:	5.8 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	16 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2022

AWARDS

Falstaff: 92

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.