

# ROSI SCHUSTER

BURGENLAND

## RESERVE 2017

**Origin:** Austria, Burgenland  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Vineyard Selection from Zagersdorf and Sankt Margarethen  
**Site Type:** hilly land  
**Varietal:** Blaufränkisch 65 % | 25 - 40 years  
5500 - 6000 plants/ha | 3000 liter/ha  
St. Laurent 35 %  
**Geographical Orientation:** east, south east  
**Sea Level:** 180 - 210 m  
**Soil:** loam  
lime  
sand



## WEATHER / CLIMATE

**Climate:** pannonic

## CELLAR

**Harvest:** handpicked | middle/september - beginning/october  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** St. Laurent | squashed | Stems: 100 % | open fermentation vat | 18 day(s) | 35 %  
Blaufränkisch | complete destemming | Stems: 0 % | open fermentation vat | 21 day(s) | 65 %  
**Maturing:** 100 % | large wooden barrel | 500 L | used barrel | 12 month(s)  
100 % | large wooden barrel | 2500 L | used barrel | 8 month(s)  
**Time on the Fine Yeast:** 20 month(s)  
**Bottling:** DIAM | beginning/may 2019

## DATA

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13.5 %  
**Allergens:** sulfites  
**Drinking Temperature:** 15 - 17 °C  
**Aging Potential:** high  
**Optimum Drinking Year:** 2019 - 2030

