

ROSI SCHUSTER

RESERVE 2017

BURGENLAND



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
Ageing Potential: high
Optimum Drinking Year: 2019 - 2030