



Ried Ratschen 2015

Eisenberg DAC Reserve ↵

Origin:	Austria, Südburgenland
Quality grade:	Eisenberg DAC Reserve
Site:	Ried Ratschen
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 50 years 4000 plants/ha 3500 liter/ha
Geographical Orientation:	north east, east
Sea Level:	250 - 300 m
Soil:	loam sandy gravel iron containing



Cellar

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Skin Contact:	4 week(s)
Fermentation:	spontaneous open fermentation vat wooden fermentation stand
Maturing:	large wooden barrel used barrel
Time on the Full Yeast:	8 month(s)

Time on the Fine	14 month(s)
Yeast:	
Data	
Wine Type:	Still wine red dry
Alcohol:	14 %
Residual Sugar:	1 g/l
Acid:	6.1 g/l
Allergens:	sulfites
Drinking	15 °C
Temperature:	
Aging Potential:	high (20 years)
Optimum Drinking	2018 - 2030
Year:	