



Ried Reihburg 2017

Eisenberg DAC Reserve

Origin:	Austria, Burgenland, Deutsch Schützen
Quality grade:	Eisenberg DAC Reserve
Site:	Eisenberg
Varietal:	Blaufränkisch 100 % 45 - 55 years
Geographical Orientation:	north
Sea Level:	280 - 300 m
Soil:	sandy loam silt sandy gravel quartz large mica large



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic	yes
Fermentation:	
Mash Fermentation:	squashed Stems: 0 % fermentation vat
Filter:	unfiltered
Maturing:	large wooden barrel used barrel

Data

Wine Type:	still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l

Allergens:

sulfites