



Ried Saybritz 2017

Eisenberg DAC Reserve

Origin:	Austria, Burgenland, Deutsch Schützen
Quality grade:	Eisenberg DAC Reserve
Site:	Vineyard Selection
Varietal:	Blaufränkisch 100 % 45 - 60 years
Geographical Orientation:	south east, south
Soil:	green slate humus loam



Cellar

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

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Allergens:	sulfites