



Blaufränkisch Eisenberg DAC 2017



Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)

Vineyard



Origin:	Austria, Südburgenland
Quality grade:	Eisenberg DAC
Site:	village site Rechnitz
Site Type:	hilly land
Varietal:	Blaufränkisch 100 % 16 - 26 years 5000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 450 m
Soil:	karg mica schist green slate

Harvest and Maturing

Malolactic Fermentation:	yes
Fermentation:	spontaneous wooden fermentation stand 12 day(s)



Maturing: large wooden barrel | used barrel | 12 month(s)

Time on the Full Yeast: 4 month(s)

Time on the Fine Yeast: 8 month(s)