



Blaufränkisch Eisenberg DAC 2017

Eisenberg DAC 


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



Cellar

Malolactic Fermentation:	yes
Fermentation:	spontaneous
Fermentation:	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)
Data	
Wine Type:	Still wine red dry
Alcohol:	12.5 %

Weingut Straka | Föhrenweg 4 | 7471 Rechnitz | Austria

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Residual Sugar:	1 g/l
Acid:	6 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	medium (10 years)

Winery

Rechnitz, the home of the small Straka winery, is a unique location: at the southern foothills of „Günser Gebirge“, which separates the mid from the southern part of Burgenland and which is the change over from the eastern part of the alps to the hungarian lowlands (pannonien low lands). The mountain, geologically also called „Rechnitzer Window“ is built up of metamorph, cristal schist and magmatic rock, which exists in this way only in 3 other places in the world. Welschriesling, the old Austrian grape, is the main variety and a kind of personal „spleen“ of Thomas Straka. Also Pinot blanc and Blaufränkisch from the Eisenberg transport the distinctive mineral driven structure of the region.