



Ried Ratschen 2017

Eisenberg DAC Reserve 

Origin: Austria, Südburgenland
Quality grade: Eisenberg DAC Reserve
Site: Ried Ratschen
Site Type: hilly land
Varietal: Blaufränkisch 100 % | 52 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
Malolactic Fermentation: yes
Skin Contact: 4 week(s)
Fermentation: spontaneous
open fermentation vat
wooden fermentation stand
Maturing: large wooden barrel | used barrel

Data

Wine Type: Still wine | red | dry

Alcohol: 13 %
Residual Sugar: 1 g/l
Acid: 5.9 g/l
Allergens: sulfites
Drinking Temperature: 15 °C
Aging Potential: high (20 years)
Optimum Drinking Year: 2020 - 2032