

WACHTER W I E S L E R



RIED RATSCHEN 2017



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