




## test red 2017

Österreichischer Qualitätswein, Reserve

<b>Origin:</b>	Austria
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Single vineyard test
<b>Normal Classification:</b>	Reserve
<b>Site Type:</b>	terraces, hillside
<b>Varietal:</b>	Blaufränkisch 60 %   34 - 39 years 8000 - 9000 plants/ha   5000 - 6000 liter/ha Botrytis: 20 % Zweigelt 40 %   26 - 26 years 7500 plants/ha   5500 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	120 - 180 m
<b>Soil:</b>	humus   little   top soil limestone   large   sub soil



**Vineyard Site:**  
Die Regionen legen im ersten Schritt ihre Grossen Lagen fest. Diese Bezeichnung ist den großen trockenen Weinen vorbehalten. Für die frucht- und edelsüßen Weine kann die Bezeichnung Erste Lage ausgewiesen werden. Somit entscheidet jede Region über die Drei- oder Vierstufigkeit ihrer Bezeichnungen. Einfachere und mittlere Lagen gehen in Gutsweinen und Ortsweinen auf.



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked   end/august   20 kg cask
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Spontaneous with Pied de Cuve:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   2 hour(s)   22 °C   warm   with stems: yes
<b>Skin Contact:</b>	2 - 6 month(s)
<b>Juice Extraction:</b>	yes   20 %   Blaufränkisch
<b>Mash Fermentation:</b>	Zweigelt   squashed   Stems: 100 %   big oak barrel   500 - 1000 L   used barrel   18 - 20 day(s)   temperature control: yes   26 - 30 °C   100 %
<b>Fermentation Process:</b>	pneumatic punch down   1 - 2 x day   Duration: 14 days
<b>Filter:</b>	layer filtration
<b>Maturing:</b>	60 %   large wooden barrel   1200 L   new barrel   22 month(s)   Blaufränkisch 40 %   oak barrel   400 L   used barrel   22 month(s)   Zweigelt 100 %   steel tank   1 year   12 month(s) 50 %   amphora   30 month(s) 50 %   big oak barrel   30 month(s)
<b>Bottling:</b>	natural cork   end/september 2019 SO2 added: 10 mg
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Total Sulfur:</b>	< 45 mg
<b>Certificates:</b>	Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2021 - 2036

## AWARDS

A la Carte: 97

## BUYING SOURCES

<b>Eggers &amp; Sohn:</b>	Germany, <a href="http://www.eggerssohn.com">http://www.eggerssohn.com</a>
<b>Kastner Abholmarkt:</b>	Austria, <a href="http://www.kastner.at">http://www.kastner.at</a>
<b>Majestic Wine:</b>	Great Britain, <a href="http://www.majestic.co.uk/">www.majestic.co.uk/</a>
<b>Wein &amp; Co:</b>	Europe, <a href="http://www.weinco.at">http://www.weinco.at</a>

## PRODUCT CODES

barcode:	3412341523546
EAN:	2332454325
EAN / carton 6:	23453425
SCC:	4362362364

## WINE DESCRIPTION

Intense aroma of raspberries with a light floral touch. Very expressive and welcoming. On the palate, this Pinot is very charming with ripe, perfectly integrated tannins and harmonious acidity, beautiful density and fruitiness.

## WINERY

Domaine Test Languages Wines has been in production since... The winery is located on a steep rocky site near ...