





Quality: Quality Wine (=Qualitätswein)

Readiness: 2013

Analysis:

Residual Sugar 1,6 g/l
Acidity 5,4 g/l
Alcohol 13,0 %vol
Development Potential: until 2025

Origin: Eisenberg Region, Burgenland

Site: Neuhaus-Hochäcker,heavy loamy

soil rich in iron minerals and dry slate provide

ideal conditions for that variety

Age of vines: 15 years

Winemaking: After de-stemming and crushing the must is

traditionally fermented in steel tanks, after 10 days carefully pressed. After malolactic secondary fermentation in steel tanks aging for 12 months in large oak barrels

before bottling

Closure: Cork

Wine description: Dark ruby red with purple reflects. This wine

reveals aromas of dark berries and light wooden flavor. Juicy fruit of cherry and blackthorn, mineralic yet tender with a pleasant tannic characteristic. Medium finish

Drink recommendation: Serve at 17-18 °C.

Food pairing: Matches well with starters, main

courses of red and white meat and a wide

variety of chocolate desserts or cheese.

