





Quality: Quality Wine (=Qualitätswein)

Readiness: 2013

Analysis:

Residual Sugar 1,3 g/l
Acidity 5,3 g/l
Alcohol 13,0 % vol.
Development Potential: until 2018

Origin: Neuhaus i.d.Wart - Hochäcker,Burgenland

Site: heavy, loamy soil rich in iron minerals and dry

slate provide ideal conditions for that variety

Age of vines: 20 years

Winemaking: After manual harvest grapes are destemmed and

crushed and the must traditionally fermented in wooden vats. Pressed gently after 12 days. Malolactic secondary fermentation in steel tanks before aging in large and small oak barrels for 10

months prior bottling

Closure: Cork

Wine description: This wine presents itself crystal clewar wich a dark

ruby red color and an aroma of ripe cherries, blackberries and flowery herbs. On the palate the fruity cherries and dark berries are augmented by sweet spicy taste. An overall very harmonic and persistent overall sensation makes this wine

very enjoyable to drink

Drink recommendation: Serve at 16 – 18 °C.

Food pairing: Matches well with many starters , a wide variety

of main dishes of roasted poultry, grilled and cooked beef or venison, but also matches hard cheese (like Italian Pecorino) or

chocolate desserts

