

thom wachter

blaufränkisch eisenberg^{DAC} 2015



grape variety:	100% blaufränkisch
region:	eisenberg ^{DAC} , südburgenland, burgenland, austria
location/soil:	various vineyards around the eisenberg, soil contains diabasic chlorite schist with high iron and some quartz content. south, southeast and southwest facing slopes, protected from cold winds, offering a lot of sun, sustainable, no herbicides or pesticides
vinification:	harvest selection by hand, traditional open vat spontaneous fermentation and maceration for 18 days in 1000 liter vat, malolactic fermentation and storage in used 1500 liter wooden casks for 12 month, bottling takes place without filtration
alcohol:	13.0% vol
acidity:	5.8 g/l
residual sugar:	1.0 g/l
characteristic:	strong garnet-red color with violet reflections, juicy and fresh with hints of ripe red berries, dark cherries and herbal spice, minerally and well balanced, excellent wine for food.
food recommendations:	poultry, pork belly, skirt steak, pizza, pasta, spicy seafood,
serving temperature:	slightly chilled 14° - 16° celsius
best to drink:	2016 to 2022