

thom wachter

blaufränkisch
eisenberg^{DAC} reserve 2013 alte kultur



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:	“alte kultur” is a selection of old vines around the eisenberg vineyard (40- 60 years old). harvest and selection by hand, traditional spontaneous fermentation of 30 days in open 500 liter oak cask, malolactic fermentation and storage in the same oak cask the fermentation process took place, bottling without filtration after a storage of 18 month.
alcohol:	13.5% alc
acidity:	6.1 g/l
residual sugar:	1.0 g/l
characteristic:	elegant, full-bodied with hints of ripe red berries, dark cherries and herbal spice, minerally and well balanced, excellent wine for food
food recommendations:	red meat, steaks and pot roast, game, duck etc....
serving temperature:	after some time in the decanter, slightly chilled 14° - 16° celsius
best to drink:	2017 to 2025