

ANITA NITTNAUS HANS

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COMONDOR 2013

Varieties, blend:	85% Merlot, 15% Blaufränkisch
Region:	Neusiedlersee, Burgenland
Climate:	continental („pannonian“), hot summer, cold winter, generally dry (<500mm rain/year)
Vineyards:	Vineyards near lake Neusiedl: Kurzberg, Ungerberg, mostly flat (plain)
Soil:	Merlot: clay, Blaufränkisch: clay
Harvest:	harvest and selection by hand, beginning/middle of September (Merlot), beginning of October 2011 (Blaufränkisch)
Vinification:	malolactic fermentation, aging: 18 months in 500 l barrels Picked and and crimped in a wooden wine track, spontaneous fermentation, maceration time: 3 weeks in a stainless steel after pressing, malolactic, afterwards maturation in 500 barrels (> 1 year) without filtration
Bottling:	July 14 th 2015
Bottels produced:	7.000
Case:	6 x 750 ml
Alcohol:	14 %vol.
Total acidity:	5.5 g/l
Residual sugar:	1.5 g/l
Maturity:	About 20 years
Serving temperature:	18 °C
Tasting notes:	dark red, complex nose, hay, spice, cassis and cherry, on the palate very tight, well defined with good structure, long, harmonious and well balanced, impressive tannin, vast ageing potential
Food pairing:	venison, beef, lamb and dark mushrooms, spicy and flavorful dishes, ripe cheese