

SYRAH 2017

„deep and dark ruby garnet, tobacco, dark berries and spice, a touch of black olive, fine sweetness of the extract, herbal notes, and a concentrated finish“



ORIGIN

vineyard. Schüttenberg in Göttlesbrunn
soil. warm and dry gravel

climate. The hill "Schüttenberg" is the highest hill in our region. The dry and stony soil gets very hot during the hot summer days and as the close by River Danube brings cool winds the gravel gets quickly during the night. Thus, the grapes are graced with very hot temperatures throughout the day at which point they are able to ripen, but the vast temperature discrepancies between day and night keep their freshness, spice, and acidity high.

ENJOY

pairing. dark meat, goose liver, cheese, or the always worthy decision of being enjoyed on its' own.

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 5. October 2017, hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in partly new, partly old barriques

rest time. in old and new barriques for 18 months

alcohol content. 14,5 % Vol

total acidity. 5,6 g/l

residual sugar. 1,0 g/l

potential. 2019 - 2029+