

## SYRAH 2018

*„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.** 21. September 2018, 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.** malolactic 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.** 5.0 g/l

**residual sugar.** 1.0 g/l

**potential.** 2021 - 2031+