



EISENBERG DAC Reserve

Szapary 2016

vineyard: Eisenberg

soil composition: iron-containing loamy soil and slate

elevation: 335-575 ft

exposure: south-east

average age of vines: 22 to 50 years

varietals: 100% Blaufränkisch

the vineyard

Some rocky brown earth only covers the slate. Szapary is oriented South-West and enjoys very long sunny days. Delicate and very aromatic wines with dominant red fruit aromas. They are of fine structure and have a salty, spicy aftertaste.

wine production

harvest time: 12th 13th October 2016

fermentation: traditional open mash and tank fermentation, pressing after 14 to 21 days, malolactic fermentation in steel tank

ripening: 12 months aging in used barrique barrel

alcoholic content: 13,5% by vol

total acidity: 6,0 g/l

residual sugar: 1,0 g/l

potential: 2018 – 2030

tasting notes

Ripe, soft dark fruit, candied orange, well-integrated spicy notes, straight texture, fine-grained tannins, good length.

food pairing

Ideal with roasted and grilled meats from beef to game
Or serve with ripe aromatic and flavorful cheses

temperature to drink: 60-65 °F



WINERY MATHIAS JALITS

Badersdorf, Eisenberg, Austria

www.jalits.at

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wine-maker: Mathias Jalits

size: 17 acres

total annual production: 65.000 bottles

grape varieties: 73% Blaufränkisch, 8 % Zweigelt, 4% Cabernet Sauvignon, 1% Pinot Noir, 3% Merlot, 6 % Welschriesling, 4 % Grüner Veltliner, 1% Weißburgunder

region: Eisenberg - Austria

geography: south-east Burgenland, between Rechnitz and Güssing

climate: pannonian-Illyrian climate

soil: slate, loam, rocks sand and black soil



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bottles/case: 6
cases/layer: 15
cases/palett: 90