



## **EISENBERG<sup>DAC</sup> Reserve**

Ried Szapary 2017

*vineyard:* Eisenberg

*soil composition:* iron-containing loamy soil and slate

*elevation:* 335-415 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: 10<sup>th</sup> 11<sup>th</sup> October 2017

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:* 5,9 g/l

*residual sugar:* 1,0 g/l

*potential:* 2019– 2031

### *tasting notes*

Strong ruby garnet, violet reflections, broader brightening of the edges. With a hint of precious wood, underlaid with black cherry fruit, delicate orange zest, smoky-mineral flavor. Juicy, elegant, cool style, ripe tannins, salty aftertaste, a balanced accompaniment to dishes.

### *food pairing*

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

*temperature to drink:* 60-65 °F



## **WINERY MATHIAS JALITS**

Badersdorf, Eisenberg, Austria

[www.jalits.at](http://www.jalits.at)

[office@jalits.at](mailto:office@jalits.at)

*wine-maker:* Mathias Jalits

*size:* 16 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