

EISENBERG DAC Reserve

Diabas 2018

vineyard: Eisenberg

soil composition: dry slate soils, medium-heavy clay soils, green and blue slate, medium and

heavy clay soils elevation: 335-415 ft exposure: south

average age of vines: 22 to 50 years

varietals: 100% Blaufränkisch

the vineyard

Eisenberg: Saybritz - dry slate soils

Eisenberg: Carnival - medium-heavy clay soils Eisenberg: Reihburg - green and blue slate,

medium and heavy clay soils.

wine production

harvest time: mid October 2018

fermentation Mash fermentation in steel tanks and traditional open fermentation stands, pressing after 18 to 21 days, malolactic fermentation in barriques, 22 months in new and used barriques

alcoholic content: 14% by vol

total acidity: 6,0 g/l residual sugar: 1,0 g/l potential: 2020– 2045

tasting notes

Dark ruby, purple reflections at the narrow rim. Liquorice and blackberries, fine dark chocolate, a breath of cardamom, wood-tobacco savouriness underneath. Juicy, elegant, ripe dark forest berry fruit, close-meshed, good extract blackcurrants on the finish; a multi-layered food companion.

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



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WINERY MATHIAS JALITS

Badersdorf, Eisenberg, Austria www.jalits.at office@jalits.at

wine-maker: Mathias Jalits

size: 16 acres

UPC: 9120040513177

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 soill

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