



EISENBERG DAC

2019

vineyard: Eisenberg

soil composition: Eisenberg: Hummergraben - clayey-sandy, iron-rich loam soils; German Schützen: Bründlgfangen - iron-rich, medium-heavy clay soils; Csaterberg: Freshwater opal - deep, loamy and ferrous soils

elevation: 400-415 ft

exposure: south, south-east

average age of vines: 8 to 10 years

varietals: 100% Blaufränkisch

the vineyard

Eisenberg: Hummergraben - clayey-sandy, iron-rich loam soils;

German Schützen: Bründlgfangen - iron-rich, medium-heavy clay soils; Csaterberg: Freshwater opal - deep, loamy, and ferrous soils.

wine production

harvest time: 12th 13th October 2019

fermentation: Mash fermentation in steel tanks, pressing after ten days, malolactic fermentation in steel tanks, nine months in large wooden barrels

alcoholic content: 13,5% by vol

total acidity: 5,5 g/l

residual sugar: 1,6 g/l

potential: 2022– 2030

tasting notes

Dark ruby garnet, violet reflections, delicate brightening of the edges. Delicately smoky, dark fruit, nuances of blackberries, mineral touch. Tight, close-knit, salty, red berry style, fine tannins, sticks, a lively, light-footed accompaniment to dishes.

food pairing

Think summer fare like grilled burgers, grilled vegetables, and charcuterie.

temperature to drink: 60-65 °F



WINERY MATHIAS JALITS

Badersdorf, Eisenberg, Austria

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wine-maker: Mathias Jalits

size: 16 acres

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/pallet: 90