



EISENBERG DAC Reserve

Ried Szapary 2019

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: 10th 11th October 2019

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: 14% by vol

total acidity: 5,8 g/l

residual sugar: 1,0 g/l

potential: 2021– 2033

tasting notes

dark ruby garnet, violet reflections, delicate lightening of the edges. Inviting bouquet of plums and ripe cherries, delicate nougat, a hint of meadow herbs. Juicy, elegant, fine structure, mineral-salty, a bit of blackberries, wild strawberries on the finish, sticks very well, versatile food accompaniment.

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

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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