

# Veratina 2004

<b>Origin</b>	Horitschon/Mittelburgenland
<b>Site</b>	Hochäcker und Raga
<b>Soil</b>	Chalybeate clay with high coarse fraction.
<b>Vine Variety</b>	50% Blaufränkisch, 20% Zweigelt, 25% Merlot and 5% Cabernet Sauvignon
<b>Age of Vines</b>	15-35 years
<b>Density</b>	5000 vines/ha
<b>Crop</b>	3500 lt/ha
<b>Vintage</b>	5th – 15th October 2004
<b>Vinification</b>	Native yeast fermentation in wooden tanks, pressed after 18 days of mash-state, biological malolactic fermentation in new barrique barrels
<b>Aging</b>	16 months in barrique barrels
<b>Analysis</b>	13,5 % vol. of alcohol, 5,6 g/lt of total acidity, 0,9 g/lt residual-sugar
<b>Bottling date</b>	August 2006
<b>Mellowness</b>	2006-2015
<b>Best at</b>	18°C / 64.4°F
<b>Degustation-note</b>	Complex and multifaceted fragrance with dark aromas, black sour cherries, hints of tobacco and coffee. Juicy fruit on the palate, very elegantly structured with a beautiful balance of acidity, minerals and fruity sweetness. A lot of fruit in the long finish, harmonious and rich in finesse, beautiful length and great potential for maturing. 90-92 points - Falstaff Wine Guide
<b>Recommended food</b>	Is particularly good with beef rolls