

Veratina 2005

Origin	Horitschon/Mittelburgenland
Site	Hochäcker und Raga
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	50% Blaufränkisch, 20% Zweigelt, 25% Merlot and 5% Cabernet Sauvignon
Age of Vines	20-35 years
Density	5000 vines/ha
Crop	3500 lt/ha
Vintage	11th – 15th October 2005
Vinification	Native yeast fermentation in wooden tanks, pressed after 18 days of mash-state, biological malolactic fermentation in new barrique barrels
Aging	16 months in barrique barrels
Analysis	13,0 % vol. of alcohol, 6,1 g/lt of total acidity, 2,0 g/lt residual-sugar
Bottling date	August 2006
Mellowness	2007-2015
Best at	18°C / 64.4°F
Degustation-note	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
Recommended food	Is particularly good with beef rolls

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