

Spern Steiner 2004

Vine region	Sopron
Vineyard	Spern Steiner
Soil	Mineral slate and rock
Variety	Kékfrankos
Date of vineyard	42 years
Density	3300 stock / ha
Yield	21 hl / ha
Date of harvest	October 20. 2004

Vinification The alcoholic fermentation was made by wild yeast in stainless steel tank. After 7 more days skin contact we made the pressing. After this happened the malolactic fermentation.

Maturation 16 months in barriques

Analytical data 13,0 % vol alcohol, 5,6 g/l acidity,
1,4 g/l residual sugar; 29,8 g/l extract

Bottling November 2006

Consumption 2007-2013

Recomm. Temperature 18°-19°C

Description Intensive spicy, fruity nose.
The taste of it leads by chocolate and sour cherry. Its creamy, meaty structure has ripe tannins with great acid backbone.
Its harmony structured by minerals and fruitiness.
The spices lead the aftertaste.

Meal Pfeffer steak