

# Spern Steiner 2005

<b>Vine region</b>	Sopron
<b>Vineyard</b>	Spern Steiner
<b>Soil</b>	Mineral slate and rock
<b>Variety</b>	Kékfrankos
<b>Date of vineyard</b>	43 years
<b>Density</b>	3300 stock / ha
<b>Yield</b>	21 hl / ha
<b>Date of harvest</b>	October 15. 2005

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

**Maturation** 16 months in barriques  
**Analytical data** 12,5% vol alcohol, 6,3 g/l acidity,  
1,2 g/l residual sugar; 27,0 g/l extract

**Bottling** August 2007

**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