

# Spern Steiner 2006

**Vine region** Sopron  
**Vineyard** Spern Steiner  
**Soil** Mineral slate and rock  
**Variety** Kékfrankos  
**Date of vineyard** 44 years  
**Density** 3300 stock / ha  
**Yield** 21 hl / ha  
**Date of harvest** September 30. - October 15. 2006

**Vinification** The alcoholic fermentation was made by wild yeast in stainless steel tanks. 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** 13,5% vol alcohol, 6,1 g/l acidity,  
1,3 g/l residual sugar; 27,0 g/l extract

**Bottling** 01. August 2008

**Consumption** 2009-2015  
**Recomm. Temperature** 18°-19°C

**Description** Intensive spicy, fruity nose.  
Chocolate and sour cherry dominate its taste. Its creamy, meaty structure has ripe tannins with great acid backbone. Its harmony is structured by minerals and fruitiness. Spices dominate the aftertaste.

**Meal** Pepper steak