

Frettner 2004

Vine region	Sopron
Vineyard	Frettner
Soil	Mineral slate and Ramann-type soil
Variety	50% Merlot, 31% Syrah, 19% Kékfrankos
Age of vineyard	6-41 years
Density	3300-5500 stock / ha
Yield	37 hl / ha
Date of harvest	October 07-26. 2004

Vinification The alcoholic fermentation was made in stainless steel tanks.
After 4 more days skin contact we pressed the grapes.
The malolactic fermentation happened on its natural way.

Maturation 16 months in barriques
Analytical data 13,5% vol alcohol, 5,8 g/l acidity,
0,8 g/l residual sugar; 29,0 g/l extract

Bottling November 2006

Consumption 2007-2012
Recomm. temperature 18°-20°C

Description Like a real fruit bomb raspberry and a bit of tobacco lead its nose.
In the mouth it is fresh and fruity with raspberry and cherry.
Great acid backbone, ripe tannins and creamy texture shows.
In its long after taste it is dominated by cherry.

Meal Roasted goose with red wine steamed cabbage