

Frettner 2006

Vine region Sopron
Vineyard Frettner
Soil Mineral slate and Ramann-type soil
Variety 56%Merlot, 28% Syrah, 16% Kékfrankos
Age of vineyard 6-43 years
Density 3300-5500 stock / ha
Yield 37 hl / ha
Date of harvest September 20. - October 05. 2006

Vinification The alcoholic fermentation was made in wood and 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,
1,0 g/l residual sugar; 26,3 g/l extract

Bottling Juli 2008

Consumption 2009-2016
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