

# Syrah 2004

**Vine region** Sopron  
**Vineyard** Sporn Steiner  
**Soil** Mineral slate and rock  
**Variety** Syrah  
**Age of vineyard** 7 years  
**Density** 5500 stock / ha  
**Yield** 35 hl / ha  
**Date of harvest** October 06. 2004

**Vinification** The alcoholic fermentation was made by wild yeast in stainless steel tanks. After 4 more days skin contact we made the pressing. After this the malolactic fermentation happened.

**Maturation** 18 months in barriques  
**Analytical data** 13,2 % vol alcohol, 5,8 g/l acidity,  
0,5 g/l residual sugar; 28,2 g/l extract

**Bottling** November 2006

**Consumption** 2006-2012

**Recomm. Temperature** 18°C

**Description** Blackberry and cranberry appears in its smell. Its creamy and oily texture shows fruit from the forest, like raspberry and cranberry. The tannins are soft and ripe. The roasted aromas coming from the barrels are well integrated. Its aftertaste is a real long one.

**Meal** Loin with mint and yellow boletus