

Syrah 2005

Vine region Sopron
Vineyard Sporn Steiner
Soil Mineral slate and rock
Variety Syrah
Age of vineyard 8 years
Density 5500 stock / ha
Yield 35 hl / ha
Date of harvest October 06. 2005

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 12,5% vol alcohol, 5,7 g/l acidity,
0,9 g/l residual sugar; 27,0 g/l extract

Bottling August 2007

Consumption 2008-2015

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