

Syrah 2006

Vine region Sopron
Vineyard Sporn Steiner
Soil Mineral slate and rock
Variety Syrah
Age of vineyard 9 years
Density 5500 stock / ha
Yield 35 hl / ha
Date of harvest September 06. 2006

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 16 months in barriques
Analytical data 13,0% vol alcohol, 5,7 g/l acidity,
0,8 g/l residual sugar; 26,9 g/l extract

Bottling August 04. 2008

Consumption 2009-2016

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