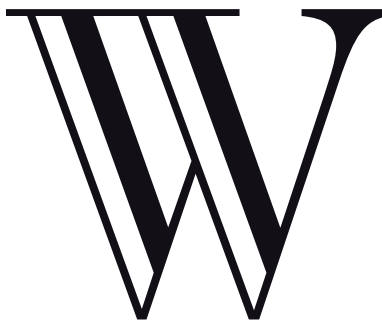


WELLANSCHITZ  
NECKENMARKT

BURGENLAND



## FRATERNITAS

Cuvée Bruderschaft

*Varietis:* Blaufränkisch, Cabernet Sauvignon, Zweigelt

*Vineyards & Soil:* Blaufränkisch: Old vineyards from limestone & slate  
Cabernet Sauvignon: Shell limestone  
Zweigelt: Shell limestone

*Age of vines:* Blaufränkisch: 40-70 years  
Cabernet Sauvignon: 25 years  
Zweigelt: 50 years

*Altitude:* 200 - 450 meters

*Harvest & Yield:* Beginning-mid October, 35 hl / ha

*Vinification:* Harvest by hand, manual sorting before processing, 25-30 days of spontaneous fermentation in 1500 lt. wooden fermentation vats, manual punching down of the mash cake, followed by malolactic fermentation, maturation in 500lt. & 600lt. wooden barrels from local and French cooperages.

*Alcohol:* 13,5 %vol.

*Acidity:* 5,5 g/l.

*Maturity for drinking:* Now and in the next 20 years

*Tasting notes:* Deep dark ruby garnet, violet reflections. Ripe cherry fruit, red berry nuances, some orange zest, floral touch, inviting bouquet with currants. Mineral on the palate with integrated tannins, fine fruit notes, delicate woody spice. Powerful finish, fine food companion.

*Food recommendation:* Beef roulade in red wine gravy