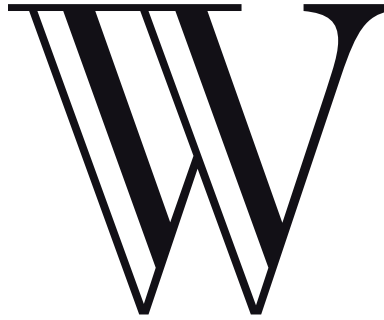


WELLANSCHITZ
NECKENMARKT
BURGENLAND



RIED SONNENSTEIG
Blaufränkisch

<i>Vineyards & Soil:</i>	Grand Cru (middle section) of the southeast slope in the Neckenmarkter Wein- gebirge, mica schist and granite gneiss, lime-free, very high stone content, perfect sun exposure.
<i>Age of vines::</i>	30 years
<i>Altitude:</i>	400 meters mid October 2017, 25 hl / ha
<i>Vinification:</i>	Hand harvest, manual sorting before processing, 30 days spontaneous fermentation in 1500lt. Wooden fermentation rack, manual punching down of the mash cake, followed by malolactic fermentation, 24 months maturation in 500lt. Barrels and additional 10 months maturation in 1500lt. barrel.
<i>Alcohol:</i>	13,5 %vol.
<i>Acidity:</i>	5,7 g/l.
<i>Maturity for drinking:</i>	Now and in the next 30 years
<i>Tasting notes:</i>	Deep dark ruby garnet, violet reflections, pronounced fruit, herbal spice, blackberries, cassis, juicy, high complexity, heart cherries, fresh structure, firm tannins, minerality, great potential for many years.
<i>Food recommendation:</i>	Braised cheek with red wine onions and polenta