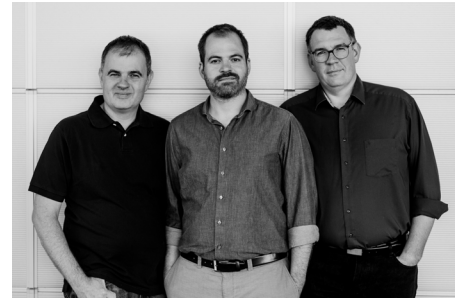




Zierfandler Ried Spiegel 2019 BIO Monopol



The protected slopes at the edge of the Thermal Region offer ideal conditions for the Rotgipfler and Zierfandler grape varieties. We nurture the great tradition of these regional specialities, retaining the elegance and power that are typical for the variety. Only 100 ha of each variety are planted all over the world and grown nowhere else but in the Thermenregion.

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|----------------------------------|--|
| age of the rootstocks | over 40 years |
| soil | brown-earth-conglomerate, limestone |
| training form | high training system (70 cm trunk height) |
| harvested on | 15 th of October |
| vinification | spontaneous fermentation and matured in used 700 lt barrels and 20% in Amphora for 10 months |
| aging ability | 2 to 8 years of harvest |
| recommendation for dishes | goes well with lots of Asian spices, well seasoned fish dishes |
| service help | burgundy glass |



alcohol 14 % vol acidity 7.7 ‰ residual sugar 2.9 g/l



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