



## Auf der Maische 2014

Rotgipfler – Zierfandler – Traminer



This wine is the first in a row of wines which stand out during the harvest and bring it in bottle.

In 2014 we were exceptionally impressed by the taste of grapes of Rotgipfler, Zierfandler and Traminer. To work out the aromatics at the most we have fermented this wine 100% on the skins. This type of vinification makes it possible to get everything from the grape and the skin. The gentle ageing took place in used 700L barrels for 8 months.

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<b>age of the rootstocks</b>	over 30 years
<b>soil</b>	brown-earth-conglomerate, limestone
<b>training form</b>	high training system (80 cm trunk height)
<b>harvested on</b>	9 <sup>th</sup> and 16 <sup>th</sup> of October
<b>vinification</b>	gently destemmed, fermented 100% on the skins for 14 days, afterwards pressed and aged in used 700L barrels on the full lees for 8 months.
<b>aging ability</b>	2 – 8 years after harvest
<b>recommendation for dishes</b>	goes well with lots of Asian spices, well seasoned fish dishes
<b>service help</b>	big white wine glass



**alcohol 13 % vol**

**acidity 5.8 ‰**

**dry**



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