



JOIS – Cuvée Altenburger 2015

„The family blend. Wines from old Blaufränkisch wines combined with the best barrels of Cabernet Sauvignon and Merlot“

<i>Rebsorten:</i>	40% Blaufränkisch 40% Cabernet Sauvignon 20% Merlot
<i>Degustation:</i>	Dark ruby with purple highlights and a broad fading rim. Dark berries, amarelle cherry, nougat, orange and spice on the nose and the mouth. Complex and well-structured with refreshing, juicy acid and abundant, well integrated tannins. The juicy, friuty finish lingers long. Excellent potential for further development and ageing.
<i>Trinktemperatur:</i>	14 – 16°C
<i>Speiseempfehlung:</i>	Roasts, game, duck and goose
<i>Vinifikation:</i>	The grapes were handpicked in the middle of October. After destemming the grapes were fermented in open wooden casks. After Pressing malolactic and 33 months of ageing were done in French oak barriques.
<i>Alkohol:</i>	13,5 Vol%
<i>Restzucker:</i>	1 g/l
<i>Säure</i>	5,7 g/l
<i>Vintage information</i>	Many parallels can be drawn to the 2012 vintage. It was hot and dry throughout the year resulting in a solid bloom and good yields. 2015 is supposed to be one of the great Burgenland vintages in recent years. Wines are subtle, harmonic and show a good ageing potetial