

100 DAYS Shiraz 2023

Powerful with flavours of dark berries, chocolate and wood spice.
Complex texture, fine roasted flavours and delicate tannins.



 **VARIETY:** Shiraz

 **ORIGIN:** Burgenland

 **MATURATION:** after the long maceration on the mash in new barrique barrels for 12 to 16 months

 **HARVEST:** End of September with careful selection in the vineyard

 **VINIFICATION:** Perfectly ripe grapes are harvested and first extracted cold on the skins. This is followed by temperature-controlled fermentation with marc flooding. After the main fermentation, the mash remains in the fermentation tank with the seeds and skins for at least 100 days while the malolactic fermentation begins.

 **SOIL:** Loamy soil with varying gravel content and lime content, criss-crossed by deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 15.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 4.3 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 10-15 years, much longer if stored well

FOOD RECOMMENDATION: Roasted and baked dark meat, various types of hard cheese, especially in combination with mould cheese

CONTAIN SULPHITES

86 points Mundus Vini Spring Tasting 2026

GOLD Weinprämierung Burgenland 2026

SILBER AWC Vienna Spring Tasting 2026

EAN code single bottle: 912004176 6886

EAN code box of six: 912004176 6893

Packaging unit: box of six