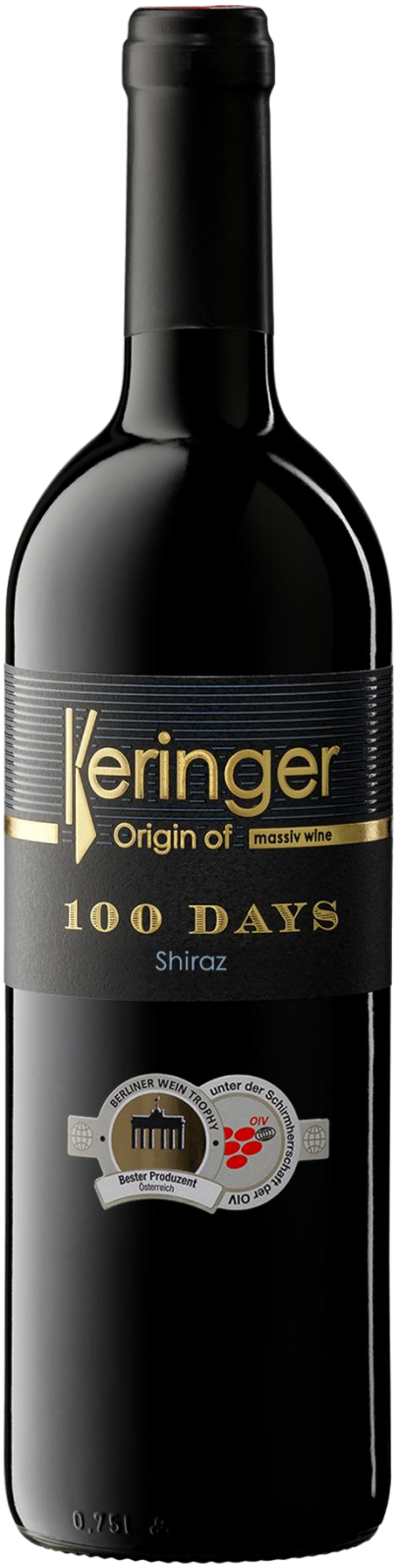
100 DAYS Shiraz 2024

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: 15.0 % vol.
DRINKING TEMPERATURE: 16 - 18°C
ACIDITY: 4.8 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

Awards for the previous vintages:
86 points Mundus Vini Spring Tasting 2026
GOLD Weinprämierung Burgenland 2026
SILBER AWC Vienna Spring Tasting 2026
GOLD Portugal Wine Trophy 2026
GOLD Berliner Wine Trophy Sommerverkostung 2026
GOLD Mundus Vini Summer Tasting 2026

EAN code single bottle: 912004176 7548
EAN code box of six: 912004176 7555

Packaging unit: box of six

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