



ROSÉ (Blaufränkisch)

2020

vineyard: Eisenberg

soil composition: Eisenberg: Hummergraben - clayey-sandy, iron-rich loam soils;
Eisenberg: Reihburg - Green and blue schist, medium and heavy clay soils
Eisenberg: Carnival - medium-heavy clay soils

elevation: 400-415 ft

exposure: south, south-east

average age of vines: 8 to 10 years

varietals: 100% Blaufränkisch

the vineyard

Eisenberg: Hummergraben - clayey-sandy, iron-rich loam soils;
Eisenberg: Reihburg - Green and blue schist, medium and heavy clay soils
Eisenberg: Carnival - medium-heavy clay soils.

wine production

harvest time: end September 2020
fermentation: Whole cluster pressing, fermentation in steel tanks at 16 ° degrees, fine yeast storage until the beginning of January 2021. Bottling: March 2021

alcoholic content: 12% by vol

total acidity: 4,9 g/l

residual sugar: 7 g/l

potential: 2021– 2024

tasting notes

Aromas of wild strawberries and cherries. On the palate a perfect balance of the fruit and the acidity. A great summer sipper and perfect with spicy food.

food pairing

Think summer fare like grilled burgers, grilled vegetables and charcuterie.

temperature to drink: 60-65 °F



WINERY MATHIAS JALITS

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wine-maker: Mathias Jalits

size: 16 acres

total annual production: 65.000 bottles

grape varieties: 73% Blaufränkisch, 8 % Zweigelt, 4% Cabernet Sauvignon, 1% Pinot Noir, 3% Merlot, 6 % Welschriesling, 4 % Grüner Veltliner, 1% Weißburgunder

region: Eisenberg - Austria

geography: south-east Burgenland, between Rechnitz and Güssing

climate: pannonian-Illyrian climate

soil: slate, loam, rocks sand and black soil