

# SPIEGEL & PEACH

EST 2020



## Grower Questionnaire

### History of Domaine:

Our great grandpa Carl Strehn was founding a very small winery, he made only wine for himself and his friends, he was major and beside farmer.

After the 2<sup>nd</sup> world war our grandpa Joe Strehn overtook the winery. He had the first tractor in our village and earned money by doing taxi services with his tractor. With this money he bought more land and planted more vineyards.

### Vineyard holdings in hectares:

45 ha plus Baby vines.

### How many employees?

8

### Organic/biodynamic certified or principles?

Our winery is in organic conversion, we love this way of working in the vineyards and love the way of doing low intervention in the cellar. We want to express our wines origin and the character of the soil.

### How many wines produced in total? How many bottles produced?

We are producing approx.. 180.000-200.000 bottles, we've got quite low yield because of old vineyards.

### Description of soils/climate:

Our village shows a big variety of different soil – this is very exciting for us: we have loamy heavy soil, we have limestone, iron, quartz. That gives us a great playground to show the differences in our Blaufränkisch wines.

The climate is Pannonian with a Mediterranean influence. We are quite save through 3 hill chains in the north, south and west and from the east we let the warm air coming in. we are directly influenced by Lake Neusiedl.

Brief description of viticulture practices:

We are pruning, then fixing the routes, removing the shoots from the stock and from the vine. When the grapes begin to colour we do a selection. We remove also leaves but not too much to prevent our grapes from sun burn. We are greening the ground to have a lively and healthy climate in our soil and build up Humus 😊.

Harvest - generally when and how long?

We start harvesting in the mid of September and finish by the end of October – harvest time gets every year a bit shorter and more concentrated 😊.

**Wines (if more than one taken, please answer for each)**

Blaufränkisch Irrgarten 2018

Destemming? Skin contact? Pressing method?

We destem, Skin contact of 14 days and press pneumatically

Fermentation vessel? Natural yeasts used?

Natural yeast, stainless steel.

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in stainless steel.

Describe maturation vessels used. How long?

Maturation in 500 l barrels – 2-4 years old. 1 year maturation, stirring lees.

Fining? Filtration? (vegan?)

Yes, vegan, but not certified. Not filtered.

Residual sugar/acidity/Sulphur levels?

1 g sugar, acidity 5,9, sulphur total 70

Tasting note:

Beautiful fragrant nose of ripe berries and raspberry leaf with a bitter, smoky edge. Grows in intensity with time in the glass. Lovely perfume and finesse but with some dark brooding fruit underneath. Some velvet tannins which grip on the finish. (S&P)

What means "Irrgarten"? Labyrinth, as the vineyard was planted like a labyrinth around an old cherry tree from our grandma. Why that? In the middle of the ground is the best cherry tree of Deutschkreutz and my grandma wanted to protect him. Limestone, very mystic vineyard.

Blaufränkisch - Dark skinned, dark fruited. Late ripening, needs relatively warm climate. Mostly grown in Mittelburgenland, warmth and shelter provided by hills to west, north and south and warm dry winds from Pannonian Plain to the east provide ideal conditions for fine, well-structured reds. Deeply coloured, racy and characterful. Oak aged more likely to qualify for Burgenland DAC Reserve; lighter unaged versions Mittelburgenland DAC Classic. Capable of wide range of styles.

### **Wines (if more than one taken, please answer for each)**

Blaufränkisch Rosé 2019

Destemming? Skin contact? Pressing method?

We destem, Skin contact of 4 hours, very soft pressing

Fermentation vessel? Natural yeasts used?

Natural yeast, stainless steel.

Describe malolactic practices and any lees contact/stirring:

No Malo

Describe maturation vessels used. How long?

Maturation in stainless steel, 4 month

Fining? Filtration? (vegan?)

Yes, vegan, but not certified. Filtered.

Residual sugar/acidity/Sulphur levels?

6 g sugar, acidity 6, sulphur total 80

Tasting note:

Don't think on a pink elephant.

This Rosé is the result of a project which we started in the beginning of 2017. We tasted over 100 different Rosés from all over the world and travelled to the Provence region, where the great Rosé legends are from. The vision was to create a Rosé of 100 % Blaufränkisch grapes, that shows great freshness, lively acidity, the typical fruit

of Blaufränkisch and that reflects also the region where it grows. We wanted to create our own Blaufränkisch Rosé-style. So, here we go – enjoy!

Very pale ballet pink. Herbs and minerals accent the pretty fruit; nice freshness and length. This would make a great and versatile food rose. (S&P)

**Weisser Schotter 2019** - Means 'white gravel'. Clean and aromatic nose; stone fruit, lime, floral notes, melon. Slightly rounded, creamy element to the palate which is fragrant, grapey and peachy with white flowers. Long finish. (S&P)