

FEJRO – for fire

BIODYNAMIC CERTIFICATED &
VEGAN CERTIFICATED

WARMING & SPICY: GOJI BERRIES, CAMOMILE, ORANGE ZEST,
CINNAMON, ROSEHIP, PROPOLIS, POMEGRANATE; DRY & **FVRORE**



Colour sens: RUST PINK - VIOLET



VINTAGE

2015

VINE-VARIETY

**75% Sauvignier Gris, 15% Chardonnay,
10% Sauvignon Blanc**

WINE-GROWING REGION

Vulkanland area Styria

VINEYARD AREA

Vulkanland area Styria

This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences.

VINEYARD

Mitteregg, Steinriede and Rosenberg

SOIL CONDITION

sandy clays, gravel bases

AGE OF VINES

4 - 20 years

VALUES

13.3 %vol. :: SRE: 5.5 g/l :: RZ: 0.5 g/l :: KMW: 20.0°

FERMENTATION CONTROL

Fermented on the skins in clay amphoraes; 120 days of maceration

MATURATION & STORAGE

Contact time with fine yeast in clay amphorae for further 18 month (still in amphorae) / Bottled without filtration and no sulphur admitted. Just ECHTWEIN from Ploder – Rosenberg, nothing but grapes, lifeblood & patience!

DRINKING ENJOYMENT

13°C

AGING POTENTIAL

under ideal storage conditions til 2030

FOOD RECOMMENDATION

Rare in game, liver, Styrian beetle bean, french purple potatoes
Share zest for live & wine with friends.



BIODYNWEIN VON PLODER – ROSENBERG

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