



Weingut Jalits Blaufränkisch Eisenberg DAC

Winery: Weingut Jalits

Category: Wine – Still - Red

Grape Variety: Blaufränkisch

Region: Eisenberg/ Südburgenland/ Austria

Vineyard: Csaterberg, Hummergraben, Bründlfgfangen

Winery established: 2001, plus five generations of winegrowing

Feature: sustainable



Product Information

Soil: Eisenberg: Hummergraben - clayey-sandy, iron rich loam soils; German Schützen: Bründlfgfangen - iron-rich, medium-heavy clay soils; Csaterberg: Freshwater opal - deep, loamy, and ferrous soils.

Elevation: 122-127 meters (400 - 415 feet)

Age of vines: 8-18 years old

Vinification: Harvest in mid-October. Fermentation in stainless steel, 10 days maceration, malolactic fermentation in tank and aged for 9 months in large wooden barrel.

Tasting Note: Dark ruby garnet color with violet hues, delicate brightening at the edges. Aromas of soft dark fruit, nuances of blackberries and minerality. Classic Eisenberg mineral notes, elegant body, fine tannin and a clean finish.

Alc: 13.5 %

RS: 1.6 g/l

Acidity: 5.5 g/l

Producer Information

The Jalits winery is a traditional family winery in the Eisenberg region of Southern Burgenland. With five generations of wine growers, Mathias Jalits is the first to make his own wine from the family vineyards. He attended the local viticulture school and trained as a winemaker and cellar master before taking over the family winery in 2001. His parents Anna and Alfred Jalits give him invaluable support. They are now farming 32 acres and Mathias continues to focus on quality and regional character.

Sandy, clayey, heavy loam and the southeast-facing basin, which keeps out the icy north winds, provide ideal conditions for a powerful, mineral Blaufränkisch, the estate's main variety, to thrive.

Eisenberg is the southernmost part of Burgenland and home to the state's purest and most natural viticultural landscape, stretching between Rechnitz in the north and Güssing in the south. The regionally authentic red wines, especially those made from Blaufränkisch with the protected designation of origin Eisenberg DAC, are characterized by a particular mineral spiciness.

"On the Eisenberg, we greatly benefit from the ideal circumstances for producing wines that are typical for the region. We focus on enhancing tradition and avoiding daring experiments. However, this doesn't mean that we completely reject new ideas and innovations. The tradition can always change for the better, but one should never lose sight of the region's strengths." Mathias Jalits.