



PRODUCER PROFILE

Estate owned by: Paul and Elfriede Achs
Winemaker: Paul Achs
Total acreage under vine: 61
Estate founded: 1952
Winery production: 100,000 Bottles
Region: Burgenland
Country: Austria

Pannobile Red 2014

WINE DESCRIPTION

Paul Achs returned to the family winery in Gols in 1991 after spending time in California where he learned to produce high-quality red wines and is today one of Austria's best red wine producers. Ninety percent of the production is red wine and all 25 hectares biodynamically farmed. Paul's wines are known for their elegance and finesse.

The Parndorfer Platte is a south-facing slope of complex soils situated near the villages of Gols and Mönchoff and is the source of Paul Achs' Pannobile. Here, the diversity of soil combines with southern exposure and the warm Pannonian climate to give wines of profound expression and longevity.

Pannobile is a nine-member growers' association in the Burgenland village of Gols. The goal of Pannobile is to produce high-quality wines with the typical characteristics of their region. A wine labeled "Pannobile" may be either white or red and must be made from local varieties. Pannobile members nominate wines each vintage and decide as a group if it will carry the name "Pannobile."

TASTING NOTES

Paul Achs' Pannobile is 100% Blaufränkisch selected from his three best vineyards on the Parndorfer escarpment: Ungerberg, Altenberg, Spiegel. Achs was instrumental in the formation of Pannobile, raising the profile of wines produced in the area. Pannobile ages for 18 months in used 228-liter Burgundian pièce.

FOOD PAIRING

Neighboring Hungary influences Burgenland's cuisine, and it's not unusual to find dishes like goulash or stuffed peppers in the region, all liberally spiced with paprika. Burgenland's red wines are well-suited to complement these hearty and spicy flavors but offer broad versatility at the table thanks to its firm acidity and savory character.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Neusiedlersee
Soil composition:	Clay, Chalk, Iron-rich
Training method:	Middlehigh
Elevation:	115 Meters to 155 Meters feet
Yield/acre:	4.4 tons
First vintage of this wine:	1992
Bottles produced of this wine:	6,000
Certified eco-friendly practices:	Biodynamic-Respekt
Certified vineyards:	All
Certifying organizations:	Respekt

WINEMAKING & AGING

Varietal composition:	100% Blaufränkisch
Fermentation container:	Stainless steel tanks
Maceration technique:	Pumpovers
Fining agent:	Vegan
Type of aging container:	Barrels
Size of aging container:	228 L
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	18 Months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	1.0 g/L
Acidity:	6.5 g/L
Dry extract:	28.4 g/L

