

MERLOT 2017

„Ruby-garnet with a dark core, dark and juicy berries, dried fruits, orange zest, nougat, smooth and full-bodied on the palate, concentrated and very long lasting“



ORIGIN

vineyard. Bärnreiser in Höflein

soil. nutritious gravely loess

climate. Bärnreiser is one of our warmest places, similar to a separate valley which stores the warm sunshine of the hot summer days and stays very warm during the nights as well. The deep soils keep the warmth for the grapes and therefore bring constant ripening, which is very important for the Merlot in our “cool climate”. As a result the vines yield a very high quality every year and a Merlot with dark fruit, a long and deep structure, and a very full-bodied palate.

ENJOY

paring. heavy meat-dishes, grilled, roasted or with a sauce, lamb, cheese

glass. Bordeauxglass

ideal temp. 18 °C

suitable for vegans

VINIFICATION

harvest. 6. October 2017 hand-picked

selection. only 100% ripe and healthy grapes are processed with very gentle vibration tables

fermentation. in stainless steel tanks at max. 30 °C with regular pump overs during main fermentation

maceration. 4 weeks after fermentation

BSA. malalactic is made in partly new, partly old barriques

rest time. in old and new barriques for 18 months

alcohol content. 14,5 % Vol

total acidity. 5,9 g/l

residual sugar. 1,2 g/l

potential. 2019 - 2029+