



MERLOT RESERVE 2019

Grape varieties:	100% Merlot
Average yield:	around 4.800 kg/ha
Origin:	The grapes grow in our vineyards in the region called "Seewinkel" which is characterized by dry, gritty and mineral soils. The region counts to the warmest and driest spots in Austria and these are therefore ideal conditions for the production of wonderfully distinctive red wines.
Alcohol:	14.0 Vol. %
Residual sugar:	1.3 g/l
Acidity:	5.1 g/l
Finishing:	Fermentation in stainless steel at 28°C to 30°C, finishing in 100% mainly new oak barrels for 12 months
Closure:	Vino-Lok® Glass-stoppers
Tasting notes:	Deep purple characterises our new Merlot Reserve. The wine convinces with multi-layered impressions of red berries and mineral hints. On the palate the wines shows again deep fruit and spices, very balanced. Our Merlot Reserve appears vivid on the palate and ends, supported by fine acidity, in a long and smooth finish. Very good ageing potential.
Food recommendation:	Enjoy this wine with game, lamb and beef
Optimal serving temperature:	16 - 18°C
Best to drink:	2020 – 2030

