



MERLOT RESERVE 2021

Grape variety:	Merlot
Average yield:	about 4.500 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The region belongs to the driest and hottest in Austria and gives ideal conditions for the production of wonderfully distinctive red wines.
Alcohol:	14.0 Vol. %
Residual sugar:	1.1 g/l
Acidity:	4.9 g/l
Finishing:	Fermentation in stainless steel vats at 30°C to 32°C, finish in stainless steel vats and for 14 months in small barrels, thereof 60% in new barrels.
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	Deep purple characterises our Merlot Reserve. The wine convinces with multi-layered impressions of dark berries, earthy-spicy notes and a hint of mint. On the palate the wine is full-bodied and powerful with youthful touch. The Merlot Reserve tempt with fine note of cranberries, herbs and dark chocolate and ends, supported by fine acidity, in a long and smooth finish. Very good ageing potential.
Food recommendation:	Enjoy this wine with various meat-dishes of beef, pork, lamb.
Serve this wine at:	16 – 18°C
Drink this wine from:	2023 – 2031

