



Merlot 2012

Qualitätswein 

Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Prantner
Site Type:	hilly land
Varietal:	Merlot 100 % 15 years 5000 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 380 m
Soil:	karg mica schist green slate




Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Press:	pneumatic
Fermentation:	spontaneous wooden fermentation stand 1000 L 15 day(s) 20 - 30 °C
Maturing:	small oak barrel 300 L used barrel 24 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	12 month(s)



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Bottling:	1000 bottles
Data	
Wine Type:	Still wine red dry
Allergens:	sulfites
Drinking	15 - 18 °C
Temperature:	
Aging Potential:	high (15 years)
Optimum Drinking	2015 - 2025

Year:

Winery

Rechnitz, the home of the small Straka winery, is a unique location: at the southern foothills of „Günser Gebirge“, which separates the mid from the southern part of Burgenland and which is the change over from the eastern part of the alps to the hungarian lowlands (pannonien low lands). The mountain, geologically also called „Rechnitzer Window“ is built up of metamorph, cristal schist and magmatic rock, which exists in this way only in 3 other places in the world. Welschriesling, the old Austrian grape, is the main variety and a kind of personal „spleen“ of Thomas Straka. Also Pinot blanc and Blaufränkisch from the Eisenberg transport the distinctive mineral driven structure of the region.