

weninger

Merlot 2015

Origin:	Austria, Mittelburgenland, Horitschon
Quality grade:	Österreichischer Qualitätswein
Site:	Hochäcker
Site Type:	plateau
Varietal:	Merlot 100 % 20 - 30 years 5000 plants/ha 3000 liter/ha
Sea Level:	260 m
Soil:	loam clay iron



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | beginning/october

Malolactic Fermentation: yes


Mazeration: 3 day(s) | warm

Mash Fermentation: complete destemming | Stems: 0 % | 10 day(s) | 100 %

Fermentation: spontaneous

wooden fermentation stand | 4000 L | used barrel |
temperature control: yes | 15 - 25 °C

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Maturing:	small wooden barrel 225 L used barrel 24 month(s)
Time on the Fine Yeast:	24 month(s)
Bottling:	natural cork beginning/august 2017 200 bottles

Data

Wine Type:	Still wine red dry
Alcohol:	14.2 %
Acid:	6.2 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 55 mg
Certificates:	organic, Demeter, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	17 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2017 - 2027

Winery

Soil as the origin of life. Unbound yet deeply rooted.