

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

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
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.

