



MERLOT 2015

WINE DESCRIPTION

Dark garnet red; hints of mint, cassis and chocolate in the nose; on the palate a solide tannin-structure accompanied by a discreet opulence; long, very spicy and silky finish

Wine Type: Still wine | red | dry

Alcohol: 14.5 %

Acid: 4.7 g/l

Residual Sugar: 1 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2017 - 2027

VINEYARD

Origin: Austria, Burgenland, Apetlon

Quality grade: Österreichischer Qualitätswein

Site: Hollabern

Site Type: plains

Varietal: Merlot 100 % | 15 years
3500 plants/ha | 4500 - 5000 liter/ha

Sea Level: 121 m

Soil: deep
black earth
gravel | large

WEATHER / CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Harvest: handpicked | beginning/october

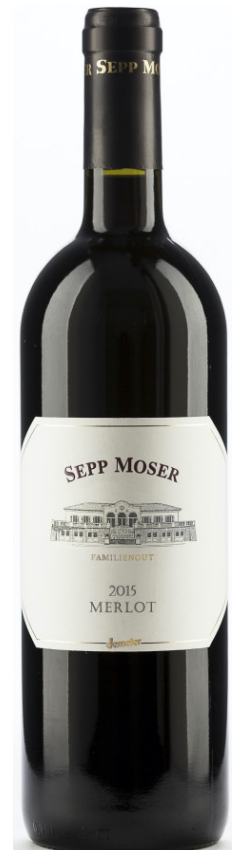
Malolactic Fermentation: yes

Fermentation: spontaneous
steel tank | 28 - 30 °C

Skin Contact: 3 week(s)

Maturing: small wooden barrel | 225 L | used barrel | 20 month(s)

Bottling: natural cork | beginning/february 2017



WINERY

The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.