



# Merlot Rohstoff 2016

Österreichischer Qualitätswein 

**Origin:** Austria, Neusiedlersee, Andau  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Heideboden  
**Site Type:** plains  
**Varietal:** Merlot 100 % | 7 - 15 years  
5000 plants/ha | 3000 - 6000 liter/ha  
**Sea Level:** 117 m  
**Soil:** gravelly | large | top soil  
sandy | medium | sub soil



## Weather / Climate

**Climate:** continental, pannonic

## Cellar

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Malolactic** yes  
**Fermentation:**  
**Skin Contact:** 4 week(s)  
**Mash Fermentation:** squashed | Stems: 0 % | 7 | 100 %  
**Fermentation:** partly spontaneous  
steel tank | 7 day(s) | temperature control: yes  
| 25 - 30 °C  
**Maturing:** steel tank | 6 month(s)  
**Time on the Fine** 6 month(s)

**Yeast:**

## Data


**Wine Type:** Still wine | red | dry  
**Alcohol:** 14.5 %  
**Allergens:** sulfites  
**Drinking** 15 - 18 °C  
**Temperature:**  
**Aging Potential:** medium (6 years)  
**Optimum Drinking** 2018 - 2022  
**Year:**

## Awards

**Falstaff:** 93

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**Hannes Reeh** | Augasse 11 | 7163 Andau | Austria

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