



MERLOT ROHSTOFF 2016



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 Fermentation:	yes
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 Yeast:	6 month(s)
Data	
Wine Type:	Still wine red dry
Alcohol:	14.5 %
Allergens:	sulfites
Drinking Temperature:	15 - 18 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2022
Awards	
Falstaff:	93

