

Merlot Balf 2016

Origin: Hungary, Balf
Site: Sporn Steiner
Varietal: Merlot 100 % | 19 years
5500 plants/ha | 3800 liter/ha
Soil: mineral
slate
stone



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked

Malolactic yes

Fermentation:

Skin Contact: 3 week(s)

Fermentation: spontaneous
steel tank

Maturing: barrel | used barrel

Bottling: 4200 bottles

Data

Wine Type: Still wine | red | dry

Alcohol: 13.75 %

Acid: 6.2 g/l

Residual Sugar: 0.5 g/l

Total Sulfur: 30 mg

Certificates: organic, bio-dynamic

Allergens: sulfites

Drinking 17 - 18 °C

Temperature:

Aging Potential: medium (2028 years)

Optimum Drinking 2018 - 2028

Year:

