

Merlot Balf 2016

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



Cellar

Harvest: handpicked
Malolactic Fermentation: yes
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 Temperature: 17 - 18 °C
Aging Potential: medium (2028 years)

Optimum Drinking Year: 2018 - 2028