

YWAIN Merlot 2016

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

LOACKER

WEINGUT



Wine Description

Vivid ruby red. Fruity bouquet: red berries, raspberries, cherries and currant, hints of green bell pepper and black pepper. Rich and mouth-coating, velvety tannins and lively acidity play together harmoniously. Ideal with game, dark meat, creamy Risotti and cheese.

Wine Type:	still wine red dry
Alcohol:	14 %
Residual Sugar:	1.9 g/l
Acid:	4.67 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	12 years

Award

Falstaff:	90
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Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Zypresse" (1990), St. Justina Kohlerhof "Braun" (2000)
Site Type:	hillside
Varietal:	Merlot 100 % 21 years
Geographical Orientation:	south east, south
Sea Level:	470 - 480 m
Soil:	moraine deposits large top soil sand medium top soil loam medium top soil Porphyry large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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Harvest and Maturing

Harvest:	handpicked 16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 18 days
Maturing:	20 % barrique 225 L new barrel 12 month(s) 80 % barrique 225 L used barrel 12 month(s) 100 % oak barrel 2200 L used barrel 12 month(s)

Bottling:

glass cork | April 17, 2019 | 1926 bottles

Product Codes

EAN:

8032130029059

Curiosity

In 1973 a romantic fresco cycle from the 13th century was uncovered in the castle of Rodengo, near Brixen. These frescos tell the first part of the French-Celtic saga of Hartmann von Aue about the knight "Iwein" or "Ywain". It is the eponym for our Merlot, also for its obvious similarity to the name wine.

Food Pairing

Goes very well with game dishes, piquant cheese, strong pasta and creamy risotti.

Vintage 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)