

# 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.

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

## Award

<b>Falstaff:</b>	90
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## Vineyard

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

## Weather / Climate

<b>Climate:</b>	alpin, mediteranian
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## Harvest and Maturing

<b>Harvest</b>	handpicked   16 kg cask
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 18 days
<b>Maturing</b>	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 "Yvain". 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)