YWAIN Merlot 2016

IGT Weinberg Dolomiten / Vigneti delle Dolomiti



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:sulfitesDrinking Temperature:16 - 18 °CAging Potential:12 years

Award

Falstaff: 90

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 yearsGeografical Orientation:south east, southSea Level:470 - 480 m

Soil: moraine deposits | large | top soil

sand | medium | top soil loam | medium | top soil Porphyr | large | sub soil

Weather / Climate

Climate: alpin, mediteranian

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)