



MERLOT 2017



Origin: Austria, Neusiedlersee, Andau
Quality grade: Österreichischer Qualitätswein
Site: Heideboden
Site Type: plains
Varietal: Merlot 100 % | 5 - 15 years
5000 plants/ha | 3000 - 5500 liter/ha
Sea Level: 117 m
Soil: gravelly | medium | top soil
sandy | medium | sub soil

Weather / Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked
Grape Sorting: manual
Malolactic Fermentation: yes
Mash Fermentation: squashed | Stems: 0 % | 7 | 100 %
Fermentation: partly spontaneous
steel tank | 7 day(s) | temperature control: yes | 25 - 30 °C
Maturing: steel tank | 6 month(s)
Time on the Fine Yeast: 6 month(s)

Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Residual Sugar: 2.2 g/l
Acid: 4.7 g/l
Allergens: sulfites
Drinking Temperature: 15 - 18 °C
Aging Potential: medium (7 years)
Optimum Drinking Year: 2019 - 2023

