

YWAIN Merlot 2019

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.

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| Wine Type: | Still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 4.6 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 12 years |

Award

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| Falstaff: | 92 |
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Vineyard

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| 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 % 24 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

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| Climate: | alpin, mediteranian |
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Harvest and Maturing

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| 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) |
| Bottling: | glass cork April 27, 2021 1400 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 2019

Satisfied with Quality and Quantity Lively, Fresh Wines Filled with Character After a capricious winegrowing year with some extreme weather conditions, the ideal autumn weather before the beginning of harvesting led to a good harvest with some promising quality. (Südtirol Wein)