

2024

Merlot

Qualitätswein, Burgenland
Organic Farming



Terroir

The vineyards are located on the slopes of the Leitha Mountains in the village of St. Georgen. The southeast facing plots are characterized by calcareous soils and the vines here are up to 40 years old.

Vineyard Management

Dry Farming – Organic Compost
– Cover Crop – Gentle Pruning

Cellar

The grapes are harvested by hand and then cold-macerated for four days. Spontaneous fermentation takes place in stainless steel tanks, and the cap is pumped over at regular intervals. After 14 days, the wine is pressed and finishes fermentation in large, used oak barrels. After racking, it is aged in the barrels for another 12 months.

Profile and Characteristics

In the glass, the wine captivates with notes of heart-shaped cherries, violets, dark chocolate, and a delicate hint of tobacco. A subtle tannic structure and a fresh acidity provide the wine with a solid foundation. The limestone soils lend the wine a vibrant tension and a cool, elegant freshness. We recommend pairing it with venison loin, roasted duck breast, and tagliatelle with porcini mushrooms.

Varietal
Merlot

Flavor
dry

Alcohol
13 %

Residual Sugar
3 g/l

Acid
7.3 g/l

Drinking Temperature
16 - 18 °C

Optimum Drinking Year
2026 - 2032