



2017

M E R L O T

Qualitätswein dry

alcohol: 13,5% Vol.
residual sugar: 1,0g/l
acidity: 4,9g/l
natural cork

SOIL & VINEYARD

black earth with gravel
Kaiserwinkel. planted in 2001

PRODUCTION

must fermentation in temperature controlled stainless steel tanks for eight days. subsequently pressing. aged in new and used Barrique barrels for twelve months

CHARACTER

In the nose stewed berries. much vanilla. a bit of licorice. On the palate smooth and powerful with a long finish.

gracefulness is a merlot.