

Merlot 2004

Origin	Horitschon/Mittelburgenland
Site	Hochäcker und Raga
Soil	Chalybeate clay with high coarse fraction.
Vine Variety	Merlot
Age of Vines	10-20 years
Density	5000 vines/ha
Crop	3000 lt/ha
Vintage	21th October 2004
Vinification	Native yeast fermentation in wooden tanks, pressed after 25 days of mash-state, biological malolactic fermentation in new barrique barrels
Aging	18 months in barrique barrels
Analysis	14,0 % vol. of alcohol, 6,1 g/lt of total acidity, 1,0 g/lt residual-sugar
Bottling date	April 2006
Mellowness	2006-2015
Best at	18°C / 64.4°F
Degustation-note	Deep and infatuating on the nose, ripe black berries and plums, perfectly integrated wood, delicate roasted aromas and herbs, clear and juicy fruit with tight structure, full body with excellent structure, very lasting on the palate, has grip and depth, mineral in the background, great length, juicy resonance and perceptible terroir
Recommended food	Good match for venison or lamb.