

Merlot 2005

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	11th October 2005

Vinification Native yeast fermentation in wooden tanks, pressed after 25 days of mash-state, biological malolactic fermentation in new barrique barrels

Aging 15 months in barrique barrels

Analysis 13,5 % vol. of alcohol, 5,1 g/lt of total acidity, 2,1 g/lt residual-sugar

Bottling date Mai 2007

Mellowness 2007-2017

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.

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