

Merlot-Cabernet 2005

Vine region Sopron
Vineyard Sporn Steiner, Frettner
Soil Mineral slate and rock
Variety 42% Merlot, 37% Cab. Franc, 21% Cab. Sauvignon
Age of vineyard 7 years
Density 5500-5700 stock / ha
Yield 20-30 hl / ha
Date of harvest October 14-27. 2005

Vinification We made the alcoholic fermentation by wild yeast in big oak tanks, and after an additional 15 days skin contact we pressed it. The malolactic fermentation happened on its natural way.

Maturation 22 months in barriques

Analytical data 13,0% vol alcohol, 5,6 g/l acidity,
1,1 g/l residual sugar; 27,0 g/l extract

Bottling August 2007

Consumption 2008-2015

Recomm. Temperature 19°-20°C

Description Its licorice-like smell is followed by aromas of chocolate and spices. Its taste reminds of forest fruits, strong tannin and elegant acid give its beautiful complex. Its finish is spicy and long.

Meal Saddle of venison with thyme and mushroom-strudel