

Merlot-Cabernet 2006

Vine region Sopron
Vineyard Sporn Steiner, Frettner
Soil Mineral slate and rock
Variety 49% Merlot, 51% Cab. Sauvignon
Age of vineyard 8 years
Density 5500-5700 stock / ha
Yield 20-30 hl / ha
Date of harvest September 21.-October 1. 2006

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 in its natural way.

Maturation 16 months in barriques
Analytical data 14,0% vol alcohol, 6,1 g/l acidity,
1,3g/l residual sugar; 29,3 g/l extract

Bottling July 31. 2006

Consumption 2009-2016
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 felloff is spicy and long.

Meal Saddle of venison with thyme and mushroom-strudel