

MERLOT GRAND SELECT 2016



Vintage: An average winter was followed by a later sprouting and towards the end of April unfortunately a massive late frost. Particularly the locations at the Bisamberg and mainly the late – ripening varieties, which were already sprouting such as Chardonnay or Zweigelt, were badly affected. The affected vineyards recovered well over the year but the harvest was still small. The flowering in the middle of June by beautiful weather passed without any disturbances. And then followed a sunny summer with moderate temperatures and lots of rain. Especially the young plants enjoyed the frequent rain and grew as never before. The permanent humidity expedites diseases such as oidium and peronospora. Only the tireless effort of the team during the leaf work is due to the fact that we didn't have to suffer any major damage. September war particularly nice, dry and warm. From the beginning October cold temperatures reach us suddenly. A perfect moment to start with the harvest in the

single vineyards. 2016 is a vintage with a good concentration, playful fruit and intensive aroma. Exciting for white as well as red wines.

Soil: The grapes for the Merlot Grand Select 2015 come from the Riede Jungsberg am Bisamberg, a very sheltered southeast location with little wind, which always heats up very strongly in summer. The soils here consist of light, sandy loess on solid limestone in the subsoil. The relatively low rainfall and the great drainage properties of the sandy soils make the Vienna Bisamberg an excellent red wine area.

Vineyards and cellar: Usually this Merlot is part of the Vienna trilogy, but in special years we fill the best barrels as "Merlot Grand Select". The grapes for the Merlot come from a vineyard, where the yields are greatly reduced in order to achieve the highest possible ripeness and concentration. Particular attention is paid to grape selection. After the grapes have come to the winery, they are separated from the style and fermented in a steel tank by means of reassembly (flooding system). In the basement, we deliberately do not use pure breeding yeast. After fermentation, the mash remains for another 3 weeks to be able to macerate more aroma and tannins from the berry shells, after which it is gently pressed. The wine is then poured directly into the barrel, with around 50% of the barrels being new. The malolactic fermentation is carried out in its own air-conditioned cellar and after a storage period of about two years, the wine is bottled without any fining and filtration.

Tasting notes: An animating play of colors of dark ruby garnet, violet reflections and delicate brightening of the edges. Smoky spice on the nose, ripe black berry jam, chocolate nuances. Powerful, ripe cherries, present tannins, fiery touch, delicate with dried plums in the finish, nougat in the aftertaste, a powerful wine that requires even more maturation in the bottle.

Wine data: 14,0 % vol. alc. 4,6 g/l acidity, 1,0 g/l residual sugar