



## MERLOT GRAND SELECT 2017



**Vintage:** An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so we came in a rather hot summer with little rain. Annual Rainfalls saved the vines through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with

some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

**Soil:** The grapes for the Merlot Grand Select 2017 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 stem 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