



## Merlot Grand Select 2017

**Vintage:** A rather cool winter was followed by a very mild March, which led to a dangerously early budbreak. However, April was cooler than average, so that budbreak was very slow, unfortunately again with slight frost damage to the sensitive varieties Chardonnay and Zweigelt, although much less than in the frost year 2016. The first-time use of burning straw bales certainly helped to limit the damage. May as well as June brought summery temperatures and ensured a problem-free flowering in the first half of June. Precipitation, however, was scarce and not very abundant, so we entered a rather hot summer with still little rain. Occasional thunderstorms helped the vines through the summer, which went down in history

as the third hottest since records have begun. An early start to the harvest in the first days of September was necessary to preserve the acidity and freshness of the wines. September was unseasonably cool with some heavier rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest was therefore much more extended and ended around mid-October with very high qualities both in white and red wine, in the lighter as well as full-bodied wines.

**Soil:** The grapes for the Merlot Grand Select 2017 derive from the Ried Jungenberg on the Viennese Bisamberg. It's a very sheltered southeast location with little wind, which always heats up very much in summer. The soil here consists of light, sandy loess on solid limestone in the subsoil. The relatively low rainfall and the great drainage of the sandy soils make the Viennese Bisamberg an excellent red wine area.

**Vineyard and Cellar:** Usually, this Merlot is part of the Cuvée Wiener Trilogie, but in special years we bottle the best barrels separately as Merlot Grand Select. The grapes for this Merlot come from a vineyard, where the yields are greatly reduced to achieve the highest possible ripeness and concentration. Particular attention is paid to grape selection. After the grapes entered the winery, they get destemmed and spontaneously ferment in a steel tank with the regular performance of remontage (flooding system). After fermentation, the wine remains on the skins for another three weeks to macerate more aroma and tannins, then we would gently press it. The wine is next filled directly into the barriques, around 50% of them being new. The malolactic fermentation is carried out in an 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, purple reflections and slight brightening of the rims. Smoky spice on the nose, ripe blackberry jam with nuances of chocolate. Powerful, ripe cherries, present tannins, fiery touch with dried plums and nougat in the finish. A powerful wine that requires further maturation in the bottle.

**Wine Data:** Alcohol 14.0 % vol., Acidity 5.0 g/l, Residual Sugar 1.0 g/l