



Merlot Grand Select 2018



Vintage: A long and, especially in the end, very cold winter was followed by an extreme rise in temperatures with very rapid budding of the vines and unusually high spring temperatures up to over 30 °C. This was followed by one of the earliest vine blossoms ever, which in some vineyards was already completed by the end of May. Extensive rainfall in June got the vineyards well supplied before a hot and increasingly dry summer. As early as the end of July, the first berries softened and the red wine varieties began to discolor – an unmistakable sign that we could expect a particularly early harvest. Harvest started unusually early: From August 20th the first grapes for the basic wines were harvested, but Chardonnay's and Pinot Noirs for the prestige lines Select and Grand Select were soon in line. Decisions about

when to harvest were certainly particularly important this vintage, but also individual from vineyard to vineyard, and our excellent refrigeration equipment in the winery was super crucial for the 2018 harvest. The 2018 vintage presents itself with very fine, balanced white wines and particularly well-structured deep-dark, spicy-fruity red wines – in all cases with very high aging potential. Exceptional ripeness and impeccable health of the grapes indicate an above-average vintage.

Soil: The grapes for this wine 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 14.5 % vol., Acidity 6.1 g/l, Residual Sugar 1.0 g/l