

MERLOT- CABERNET

DOC 2023

VARIETALS: Merlot, Cabernet

AGE OF VINES: 5 – 30 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 1 – 4 years

YIELD: 65 hl/ha

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.2 g/l

Contains sulphites



ORIGIN

A classic Bordeaux blend. The Merlot and Cabernet vines found in the warm regions around the Caldaro similar climatic conditions as in Bordeaux, its native provenance. The average temperature and the number of hours of sunshine during the vegetation period are absolutely comparable.

VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards are situated on south and east-facing slopes at altitudes ranging from 230 to 350 meters above sea level. The soil primarily consists of loamy limestone gravel with a small proportion of sand.

VINIFICATION

Fermentation on the skins occurs at 27 °C, with an extended maceration period of ten days, followed by malolactic fermentation. The wine then undergoes a 4-month ageing process in large wooden barrels and stainless steel tanks.

TASTING NOTES

- intense red color
- aromas of forest berries and wild cherries, accompanied by a spicy backbone and fresh vegetal notes on the nose
- the palate is juicy and full-bodied, showcasing a powerfully elegant structure

RECOMMENDATION

This Merlot Cabernet pairs excellently with grilled meat, game, and hard cheese.