

LASÒN

MERLOT RISERVA DOC 2021

VARIETAL: Merlot

AGE OF VINES: 10 – 20 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 1 – 7 years

YIELD: 60 hl/ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 2.0 g/l

TA: 5.2 g/l

Contains sulphites



VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

VINEYARD

The vineyards are located in a south-facing basin between 250 and 300 meters above sea level. The soil consists of loamy river alluvium with a large proportion of gravel.

VINIFICATION

Maceration takes place at 28 °C with a two-week maceration period, followed by a malolactic fermentation and 12 months of ageing in barriques. The wine is lightly filtered before bottling.

TASTING NOTES

- rich, brilliant ruby red
- ripe blackberries, wild cherries and licorice on the nose
- medium-bodied on the palate, with perfectly balanced tannins, a pleasing, drinkable wine, finishes with a touch of ripe, sweet fruit.

RECOMMENDATION

This Merlot Riserva reveals its full potential when paired with tasty game dishes, juicy roasts, dark meat and strong hard cheeses. It also harmonizes perfectly with aromatic pasta dishes, which complement its rich aromas wonderfully.

AWARDS

ROBERT PARKER – 2018: 92 p., 2019: 93 p.

JAMES SUCKLING – 2016: 90 p., 2018: 92 p., 2019: 92 p., 2020: 92 p.

BIBENDA – 2009, 2010: 4 Grappoli

VERONELLI – 2017: 91 p.

FALSTAFF – 2018: 90 p., 2019: 90 p., 2020: 90 p.