

LASÒN

MERLOT RISERVA DOC 2017

VARIETAL: Merlot

AGE OF VINES: 10 – 20 years

TEMPERATURE: 16 – 18°C

OPTIMAL AGING: 2020 – 2025

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 4.6 g/l

Contains sulphites

» A glass of this Merlot will take you to Kaltern quicker than a satnav. Impressive absinthe and mint-themed freshness leaves no room for doubt. «

VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

VINIFICATION

Fermentation on the skins at 28 °C, two week extended maceration, malo-lactic fermentation and 12 month aging in barrique (1/4 new), gentle filtration before bottling.

VINEYARD

South-facing, bowl-shaped parcel with a very warm microclimate, 250 – 350 meters above sea level. Loamy, sedimentary soils with gravel.

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 wine pairs perfectly with game and wild poultry dishes, as well as piquant cheeses.

AWARDS

BIBENDA – 2009 & 2010: 4 Grappoli

