

LASÒN

MERLOT RISERVA DOC 2021

VARIETAL: Merlot

AGE OF VINES: 10 – 20 years

TEMPERATURE: 16 – 18°C

OPTIMAL AGING: 2023 – 2029

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 2.0 g/l

TA: 5.2 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

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.

VINIFICATION

Fermentation on the skins at 28 °C, two week extended maceration, malolactic 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

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.,