

# LASÒN

## MERLOT RISERVA DOC 2016

**VARIETAL:** Merlot

**AGE OF VINES:** 10 – 20 years

**TEMPERATURE:** 16 – 18°C

**OPTIMAL AGING:** 2019 – 2024

**YIELD:** 60 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 14,0 %

**RESIDUAL SUGAR:** 1,5 g/l

**TA:** 5,1 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 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

### 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

**BIBENDA** – 2009 & 2010: 4 Grappoli

