

FELD

MERLOT CABERNET RISERVA DOC 2018

VARIETAL(S): Merlot
Cabernet

AGE OF VINES: 10 – 25 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2021 – 2025

YIELD: 60 hl / ha

TRELLISING SYSTEM: Guyot

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.0 g/l

Contains sulphites

» Praise to a seductive enveloping force, almost a flower, dusky and arcane. «

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Both grape varieties were separately fermented and stored for 12 months in little oak casks; after this ageing process the wines come together and the new blend ages in big wooden casks until bottling.

VINEYARD

Steep, southerly exposed slopes at 250 – 350 meters above sea level. Sandy soil containing lime and porphyry.

TASTING NOTES

- beautiful garnet red color
- multi-layered warm notes of ripe forest berries and roasted coffee beans
- strong body with smooth tannins in great harmony with a vivacious acidity structure and long lasting finish

RECOMMENDATION

Ideal in combination roasted meat, chinese duck or other spicy asian dishes.

