

FELD

MERLOT CABERNET RISERVA DOC 2021

VARIETAL(S): Merlot
Cabernet

AGE OF VINES: 10 – 25 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 1 – 7 years

YIELD: 60 hl/ha

TRELLISING SYSTEM: Guyot

ALCOHOL: 13.4 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.3 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 on these south-facing slopes between 250 and 350 meters above sea level benefit from the warm microclimate. The soil is characterized by a gravelly loam structure and is slightly influenced by the surrounding porphyry slopes.

VINIFICATION

The two varieties were first processed separately, with traditional mash fermentation and subsequent storage in barrique barrels for 12 months. The two cuvée partners are then blended.

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

A wonderful accompaniment to duck breast with orange sauce or entrecôte on a bed of rocket with Parmesan shavings and a delight with a tasty vegetable pan.

AWARDS

ROBERT PARKER – 2017: 93 p.

JAMES SUCKLING – 2019: 90 p.

DECANTER – 2019: 90 p.