

## FELD

### MERLOT CABERNET RISERVA DOC 2021

**VARIETAL(S):** Merlot  
Cabernet

**AGE OF VINES:** 10 – 25 years

**TEMPERATURE:** 16 – 18 °C

**OPTIMAL AGING:** 2023 – 2029

**YIELD:** 60 hl / ha

**TRELLISING SYSTEM:** Guyot

**ALCOHOL:** 13.5 %

**RESIDUAL SUGAR:** 1.5 g/l

**TA:** 5.3 g/l

Contains sulphites

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

#### 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

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.

#### AWARDS

**ROBERT PARKER** – 2017: 93 p.

**JAMES SUCKLING** – 2019: 90 p.

**DECANTER** – 2019: 90 p.

**IVINI DI VERONELLI** – 2017: 91 p.