

Merlot

2010

Merlot is common in almost every wine growing region of the world but its potential is very often largely underestimated. Whereas it is frequently found in cuveés, genuine wines are not so widely available. Since repeated experiments with this grape convinced us of the potential of genuine Merlots we produce such wines and let the results speak for themselves. We have learned that the Merlot will yield first-class wines that can easily convince every diligent taster of the potential of this grape if it has been planted at a suitable location and treated skillfully.

Tasting Notes:

Our Merlot 2010 shines in a typical dark garnet-red colour. Its bouquet is very intense and offers an unobtrusive grassy note with a breath of smoky nuances. A heavy body and pronounced tannins leave a strong impression on the palate. The finish is tart but still pleasant to drink.

Food Suggestion:

Merlot can be drunk on many occasions and will always combine favourably with strong plain food.

Aging Potential:

Reaches its optimum two to three years after the harvest. Can be kept at least for four to six years.

Drinking Temperature: 18 °C

Alcohol content: 13.5 % vol **Sugar Content:** 1.9 g/L **Acidity:** 5.2 g/L



Smooth and sun-loving like the Sand Lizard.

During the hot time of the day lizards can be seen sitting on stones and taking in their warmth, just like our vines. We don't find big species in our area but the small ones are just as precious. They can sit still for hours just to speed over stone and heated soil in a moments notice. It's a great sight everytime.

Wine made from organic grapes AT-BIO-402