

WINE-SHEET

IGT Weinberg Dolomiten

MERLOT 2016

Rich, deep dark ruby. Nutty and spicy wood with a hint of tobacco on the nose, black berries with light earthy and greasy nuances. Ripe, juicy, dark fruit on the palate, cedar notes, some dried herbs, a hint of malt and liquorice, spicy traces, friable and sandy tannins, good substance and persistence, very light meaty notes, good to very good finish with stewed fruit and chocolate wood.

Wein- Plus Rating 2020: Very good (87WP)

Grape Variety: 100% Merlot

Location: Cora Hof, Unterrain/St. Pauls (I). Slope against SSE; morning sun

Wine growing: Cordon

Soil: calcareous, over-consolidated, glacial fine sands (Kampferde)

Cultivation: Close to nature, a lot of manual work, no artificial fertilizers

Yield: ca. 7.000 Bottles /ha

Harvest: Manually, 08/10/2016

Vinification: Mash fermentation in steel barrel; malolactic fermentation; Aging for 13 months in tonneau and oak barrels. No fining; no filtration.

Filling: 11/08/2018: 1100 Bottles 0,75 L; 200 Magnum 1,5 L

Alcohol: 14,7 Vol %

Sugar: > 1 g/L

Total acidity: 4,4 g/l

Storage: 10 Years and more

Drinking Temperature: 17 – 18° C



Weingut CORA Hof