

WINE-SHEET

IGT Weinberg Dolomiten

MERLOT 2015

Rich, deep dark ruby. Very concentrated and appealing nose of blackberries, ripe plums and pickled cherries. Dense and powerful on the palate, fine-meshed tannin, coated in fine fruit melt. In the long finale blueberry and tobacco.

Falstaff WeinGuide 2020/21: 93 Scores

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. 5.000 Bottles / ha

Harvest: Manually, 27/09/2015

Vinification: Mash fermentation in steel barrel; malolactic fermentation; Aging for 18 months in tonneau and oak barrels. No fining; no filtration.

Filling: 29/07/2017: 900 Bottles 0,75 L; 100 Magnum 1,5 L

Alcohol: 14,9 Vol %

Sugar: 1,33 g/L

Total acidity: 5,0 g/l

Storage: 10 Years and more

Drinking Temperature: 17 – 18° C



Weingut CORA Hof