

WINE-SHEET

IGT Weinberg Dolomiten

MERLOT 2017

Powerful ruby with a slight garnet shimmer. Opens with rich spicy notes of cardamom and bay leaf. Dense and fleshy on the palate with rich blackberries and plums. Shows ripe, dark berry fruit, grippy tannin, fine spices in the back. In the finish, cooked fruit and chocolate.

Falstaff WeinGuide 2020/21: 91 Scores

Grape Variety: 100% Merlot

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

Winegrowing: 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 30/09/2017

Vinification: Mash fermentation in steel barrel; malolactic fermentation; Aging for 12 months in tonneau and oak barrels. No fining; no filtration.

Filling: 5/3/2020: 750 Bottles 0,75 L; 85 Magnum 1,5 L

Alcohol: 15,5 Vol %

Sugar: 1,24 g/L

Total acidity: 5,4 g/l

Storage: 10 Years and more

Drinking Temperature: 17 – 18° C



Weingut CORA Hof