

100 DAYS Merlot 2021

Aroma of berries, cassis and chocolate. Full-bodied, tannic, with flavours of nougat and dark berries, noble roasted notes on the finish.



VARIETY: Merlot



ORIGIN: Burgenland



MATURATION: after the long maceration on the mash in new barrique barrels for 12 to 16 months



HARVEST: Beginning to mid-October with careful selection in the vineyard



VINIFICATION: Perfectly ripe grapes are harvested and first extracted cold on the skins. This is followed by temperature-controlled fermentation with marc flooding. After the main fermentation, the mash remains in the fermentation tank with the seeds and skins for at least 100 days while the malolactic fermentation begins.



SOIL: Loamy soil with varying gravel content and lime content, criss-crossed by deep mineral red gravel strips – ideal for fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 14.5 % vol.

DRINKING TEMPERATURE: 16 - 18°C

ACIDITY: 5.2 g/l

RESIDUAL SUGAR: dry

CLOSURE: cork

STORAGE POTENTIAL: at least 10-15 years, much longer if stored well

FOOD RECOMMENDATION: Dark meat, lamb and game, also ideal with strong steaks and mature cheeses

CONTAIN SULPHITES

GRAND GOLD Portugal Wine Trophy 2025

GOLD Burgenländische Landesweinprämierung 2025

GOLD AWC Vienna Spring Tasting 2025

GOLD MUNDUS VINI Spring Tasting 2025

EAN code single bottle: 912004176 4615

EAN code box of six: 912004176 4622

Packaging unit: box of six