

Merlot PREMIUM 2007

Variety:	100 % Merlot
Growing Region	Thermal Region, Lower Austria
Age of the vines::	12 years
Vineyard Parcel:	In den Robbingen
Yield:	30 hl
Soil type:	Brown soil on shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest:	Hand-picked
Must reading:	21.5 KMW
Fermentation:	21 days in a steel tank
Malolactic:	In barriques
Maturation:	18 months in new barrels
Alcohol:	14 Vol. %
Acidity:	4.9 g/l
Residual sugar:	1.0 g/l
Drinking temperature:	18 ° C (64.4 ° F)
Optimal drinking period:	From 2011 (peak potential)
Overall impression:	A red so dark it's black, with ochre edges; ripe bouquet, notes of sweet plums and ripe sour cherries; subtle tones of precious woods, a hint of licorice, silky tannins, charms with lots of fruit; an amazing finish
Culinary Tip:	Our purebred Merlot is the best accompaniment for steaks and ribs that are seared but not overcooked.
Christian Fischer says:	A bombshell with high storage potential—this wine rewards patience!