



RESERVE
MERLOT
TROCKEN

2021

Klassifikation	RESERVE
Rebsorte	Merlot
Gärung	6 weeks mash fermentation
Alkohol	13 %VOL
Restzucker	2,3 G/L
Säure	5,4 G/L
Ausbau	100 % Barrique, 19 Months (50% new oak barrels)
Trinktemperatur	15 - 18 °C
Lagerfähigkeit	10 - 15

Our 2021 Merlot is a truly powerful Remstaler with a wealth of aromas and impressive elegance. From the very first whiff, it unfolds a fine ethereality and ripe cherry fruit, accompanied by floral notes that seduce the senses. This fresh and tart impression continues on the palate and is complemented by intense aromas of juicy cherry and blackcurrant. The immediate taste sensation, in which the aromas blend harmoniously, reveals its ageing potential. The texture of this exquisite Merlot is perfectly rounded off by its present, fine-meshed tannins and trenchant acid structure. The finish reveals a delicately smoky cocoa note reminiscent of Cuban tobacco. This subtle hint gives the wine additional depth and complexity, rounding off the enjoyment experience. Our 2021 Merlot is a real treat for wine lovers looking for a powerful yet elegant wine. It is the perfect accompaniment to hearty dishes, such as a juicy steak or a raclette with friends. Let yourself be enchanted by this exceptional Merlot and enjoy every sip!

