



merlot reserve

2022



DRY



18° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

The hand selection of ripe grapes and a 12-month maturity in small, French oak yield a strong, complex merlot. A deep ruby colour, elegant roasted flavors, smoky spiciness with an echo of sweetness.

LOCATION

Thermenregion

ANALYTICAL DATA

Acidity	5 g/l
Alcohol	14 Vol.-%
Residual sugar	dry, 1,5 g/l
Extras	vegan

SERVIERVORSCHLAG

To pair with steaks, lamb and deer.

LA

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