



Merlot 2006

Weingut Sepp Moser, Apetlon

Wine region Neusiedlersee

Vineyard sites: Hollabern, Hedwighof

Soil: „Tschernosem“: deep and dark soil, partially well streaked with gravel

Harvesting date: 27th September and 2nd October

Grape Processing: de-stemming and crushing

Fermentation: in stainless steel-fermentation tanks with „remontage“, three weeks of skin contact

Maturation: 16 months in 300 litres oak-casks of Austrian-, Hungarian-, and French oak (40% new oak)

Bottling: May

Alcohol: 13.5 % vol.

Acidity: 4.7 g/l.

Residual sugar: 0.8 g/l.

Characteristic: dark garnet-red; nuances of mint, black currant and chocolate on the nose; on the palate of soft tannin-structure and unobtrusive power; spicy velvety and long lasting finish. Delicious Merlot...

Food matching: pheasant, roasted deer and stag

Aging potential: 10 - 12 years