



HORITSCHON



BURGENLAND

## Merlot Reserve

Wine:	Merlot Reserve
Vintage:	2022
Region:	Burgenland
Origin:	Horitschon
Type:	Merlot
Location:	Rager, Hochäcker
Age of wines:	over 25 years
Soil type:	Pseudogley/Braunerde
Sea level:	240-270m
Harvest time:	mid October
Yield/stick:	6-7 grapes

Vinification and aging:	The grapes are hand-picked. The traditional mash fermentation takes place by means of its own yeast and lasts between 10-12 days. The biological acid degradation takes place in a wooden barrel. After 12 months of storage on the fine yeast, the wine is stored in a wooden barrel up to 6 months.
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Drinks:	2024 – 2036, when stored optimally
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Drinking recommendation:	16-18 °C
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Food recommendation:	wild, beef, steak and poultry dishes
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Analytical data:	Alcohol: 14,0 % vol Residual sugar: 1,0 g/l Acid: 5,4 g/l Sugar free extract: 29,5 g/l
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Filling:	August 2024
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### Tasting notes:

Clear, scintillant, dark ruby garnet with a dark core. Clean Merlot nose of red cherries. Dry with a mild acidity. Blackberries and cherries on the palate as well as echoes of coffee and chocolate. Very ripe and soft tannins give the wine a long, harmonious departure. Powerful style, matured in barrels.

Enjoyable moments with this unique wine wishes Family Iby

**Yours BioVintner Anton M. and Eva Maria Iby**



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