

# Allacher



## 2021 IMPERIUM

**Grape Variety(s):** 50% Merlot, 50% Cabernet Sauvignon

**Alcohol:** 14,5%vol

**Acidity:** 4,8 g/l

**Residual sugar:** 2,2 g/l

contains sulphites

### **Description:**

Deep dark ruby garnet, almost opaque core, delicately brightened edges. Inviting dark berry fruit on the nose, heart cherries, some citrus zest, hints of spice, a hint of licorice. Juicy and complex on the palate, dark berries, notes of roasted plums, fine acidity, good tannins, stays well, berries in the aftertaste, good accompaniment to food, good aging potential.

### **Vinification:**

The grapes were harvested very late at maximum ripeness. The grapes were harvested by hand and selected immediately during the harvest. Only very ripe and healthy grapes of the best quality were processed into our empire. The grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 24 hours, the yeast was added and fermentation began. The mash was submerged 10-12 times daily. This makes the wine very full-bodied, rich in extracts, spicy, rich, very dark and intense in taste. The fermentation lasted 12 days. After fermentation, the wine remained on the mash for 28 days. Only the wine that flows freely from the tank (without a pump) is used for our Imperium. After two days of settling, the wine was poured into new barriques and acid reduction was started. Here, lactic acid bacteria convert the rough malic acid into milder lactic acid and the overall acid content is reduced. This makes the wine much milder and smoother. After 12 weeks, the malolactic fermentation was completed and the wine was drained and aired. After filtration, the barriques were refilled.

**Serving temperature:** 16-18 °C