

Allacher



2023 ALL RED

Grape Variety(s): 80% Zweigelt, 20% Merlot

Alcohol: 14%vol

Acidity: 4,4 g/l

Residual sugar: 2,2 g/l

contains sulphites

Description:

Strong ruby garnet, violet reflections, subtle brightening of the edges. Delicate liquorice and precious wood, dark wild berries, candied orange zest and chocolate. Powerful, juicy, ripe cherries, round tannins, nougat on the finish, sticks well, a multi-faceted accompaniment to food.

Vinification:

The grapes were harvested by hand and selected immediately during the harvest. Only healthy and ripe grapes were further processed. The Zweigelt grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 30 hours, fermentation began. The mash was submerged 6-8 times daily. This makes the wine very dark and intense in taste. The fermentation lasted 10 days. After fermentation, the wine remained on the mash for another 12 days. The All Red was then pressed and malolactic fermentation was initiated. 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. One day after pressing, the wine was poured into used barriques. After 2 months, the malolactic fermentation was completed and the wine was drained and aired. After filtration, the barriques were refilled. After a ripening period of Bottled for 8 months.

Serving temperature: 16-18 °C