

Allacher

2022 ALTENBERG

Grape Variety(s): 40% St. Laurent, 30% Merlot, 30% Cabernet Sauvignon

Vineyard: Altenberg

Alcohol: 14,5%vol

Acidity: 4,7 g/l

Residual sugar: 2,4 g/l

contains sulphites

Description:

Deep dark ruby garnet, opaque core, violet reflections, intense black berry fruit, blackberry confit, mineral nuances, fine note of precious wood, delicate orange zest. Juicy, powerful, dark berry confit, some nougat, present tannins, remains in the finish, chocolaty touch in the finale.

Vinification:

The three grape varieties, St. Laurent, Merlot and Cabernet Sauvignon, were harvested at different harvest times and processed completely separately. All were destemmed and fermented in a stainless steel mash tank. The mash was submerged up to 10 times per day. After fermentation, the three varieties were separated, poured into new barriques and biological acid 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. After the acid fermentation, all barrels of the St. Laurent, Merlot and Cabernet Sauvignon varieties were tasted several times. Based on the results of the intensive tasting, the best barriques were cuv  ed into our Altenberg. After maturing in new barriques, the wine was filtered and bottled.

Serving temperature: 16-18   C

