

Allacher

2024 MERLOT

Grape Variety(s): 100% Merlot

Alcohol: 14%vol

Acidity: 4,6 g/l

Residual sugar: 3,7 g/l

contains sulphites

Description:

The wine has a scent of blackcurrants. On the palate it is very elegant, soft, supple with an impressive density and fullness. Substantial, extract-sweet, firm tannins, blackberry confit on the finish, delicately spicy aftertaste, good accompaniment to food. The wine was aged in barriques for 15 months.

Vinification:

The grapes were harvested by hand and selected immediately during the harvest. Only the best grapes were processed into our Merlot. The Merlot grapes were destemmed and placed in a stainless steel mash tank. After a cold maceration of 36 hours, the yeast was added and fermentation began. The mash was submerged 6-8 times daily. This makes the wine spicy, very dark and intense in taste. The fermentation lasted 12 days. After fermentation, the wine remained on the mash for another 4 days. The mash was then pressed 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. One day after pressing, the wine was filled into 50% new and 50% used barriques. After 2 months, the malolactic fermentation was completed and the wine was drained and aired. After filtration, the barriques were refilled. After maturing in barrels for 15 months, the Merlot was bottled.

Serving temperature: 16-18 °C

