



Alto Adige DOC Merlot Riserva

The variety of Merlot has its origins in the French wine area Bordeaux and has been cultivated in South Tyrol for more than 100 years now. This variety is a rarity in the assortment of the Eberlehof, since it is cultivated only to a small extent. After the controlled mash fermentation, the new wine matured in small oak barrels, which provides it with particular harmony and elegance.



Grape variety:	Merlot
Cultivating area:	vineyards with gravelly moraine soil at S. Maddalena (Bolzano) at an altitude of about 300 m above sea level
Training system:	Guyot
Vinification:	The Merlot grapes are picked rather late at the end of October. After the careful harvest the grapes are crushed and fermented in a controlled manner in steel tanks. The new wine is matured in small oak barrels for two years and bottled afterwards.
Characteristics:	colour: dark garnet red with slight reflexes of brick red aroma: slightly herbal, blackcurrant, wild cherry and blackberry flavour: slightly rough, strong body, full-bodied, smooth tannins, long finish
Ageing potential:	ca. 10 years
Serving temperature:	16 to 18 °C
Food pairing:	roasted or grilled red meat, venison and piquant cheese