



## SPÄTLESE MERLOT 2021

ALCOHOL: 8,0 %  
RESIDUAL SUGAR: 103,8 g/l  
ACIDITY: 5,7 g/l

TYPE OF GRAPE:

Merlot

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 10-12°

CHARACTERISTICS:

Bright shiny brick red with raspberry elements and bright orange reflections varied aromas of sour cherries, tangerine peel, cherry blossoms, sea buckthorn and citrus fruit jelly; Supple structure with a very fine, round acidity, charming with light red fruit, hints of raspberry and a delicate rose-flowered finish; Sweet experience!

OUR RECOMMENDATIONS FOR THIS WINE:

Ideal with pies such as foie gras, Asian cuisine with piquant, sweet and sour sauces, blue cheese, asparagus salad with strawberries, freshly fried chicken liver on radicchio, chocolate dessert