



HOFKELLEREI DES FÜRSTEN VON  
**LIECHTENSTEIN**  
SEIT  
1436



## *Wine description*

### **Merlot Anberola Selektion Karlsberg 2011**

**VINEYARD:** Karlsberg – Herrnbaumgarten – Weinviertel  
**GRAPE:** 100 % Merlot

Merlot variety is a natural crossing of Capernet Franc and an unknown variety, which has its origin in Bordeaux. Since 1986, Merlot is authorized to be cultivated in Austria. In 1990 the Hofkellerei des Fürsten von Liechtenstein was the first vineyard who cultivated this variety in the Weinviertel region. It is an easy adaptable variety, which prefers dry and light soils but is sensitive to late frost. Merlot wines have less tannin and acidity, which makes them great companions for cuvees. They also build nice characters when produced in barrique.

**Harvest:** 21. 10. 2011

**Filling:** 11. 09. 2014

**Oenological comment:** Harvested by hand in very warm and dry weather. Grapes had 20°KMW (Klosterneuburg must weight scale). After destemming and before pressing the grapes had 12 days for mash fermentation. Malolactic fermentation in big wood barrel, aging for 26 months in barrique.

**Tasting:** intense ruby red, elegant and fruity with elegant tannin with pleasant length on palate. Beautiful taste of berries and herbs.

**Alcohol** 13,0 % vol., **Acidity** 4,6 g/l, **Residual sugar** 1,0 g/l

**Suitable meals:** dark meat, game, cheese

**Drinking temperature:** 16 - 18 Grad C.

**Age:** 2014 - 2023

**Oenology:** Josef Weinmeyer / Gottfried Preier