

MERLOT RESERVE 2017

SALZL
SEEWINKELHOF



GRAPE VARIETIES

100 % Merlot



AGING

12 months in small oak barrels
(100 % new wood)



SERVING

16 – 18 °C



READINESS TO DRINK

2019 – 2028, under ideal storage conditions



FOOD PAIRING

Stir-fried beef (for example entrecôte, steak),
venison



GLASS RECOMMENDATION

Bordeaux glass



92
A LA CARTE

91
FALSTAFF

ALCOHOL CONTENT

14 % vol.

ACIDITY

5.3 g/l

RESIDUAL SUGAR

1.1 g/l

QUALITY LEVEL

Quality wine, dry

VINEYARDS

Martenhof

SOIL

Black earth consisting of clayey silt with a high
amount of gravel

YIELD PER HECTARE

30 hl

VINIFICATION

Traditional mash fermentation in steel tanks at
30 °C, 14 days of maceration, followed by
malolactic fermentation

ALLERGENS

Contains sulfites

BOTTLING

December 2018

TASTING NOTES

Deep dark ruby garnet with an opaque core and
violet reflections. Delightfully delicate nose of
dried fruits, smoked bacon and herbs, candied
strawberries, plum, blueberry with a pleasant
oak spiciness. Wonderfully opulent on the pala-
te, lush and fruity, juicy, dark berry confit, dried
plums, herbal spiciness, a touch of nougat, cas-
sis, velvety tannin structure, balanced texture,
orange zest, cocoa and a little thyme, espresso,
fine roasted aromas, perfectly balanced with a
drinking pleasure beyond compare and an in-
credibly long-lasting finish.

WEINGUT SALZL SEEWINKELHOF

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