



Merlot Bärnreiser 2011

Merlot always brings a full-bodied and rich wine – perfect to combine with autochthonal grapes in blends



Origin: Austria, Carnuntum, Göttlesbrunn

Vineyard: Bärnreiser – loamy loess

Vinification: 100 % Merlot

harvested by hand, grape- and single-berry-selection, fermented in temperature controlled stainless steel tanks, malolactic fermentation in small new French oak barrels, aged for 14 months in the small barrels

Data: Alcohol/Vol: 14

Acidity: 4.9 g/l

Residual Sugar: 1.1 g/l

Age of Vines: 15 years

Tasting Notes: dried fruit and orange zest, nuances of nougat, very elegant and juicy on the palate, present, but very ripe and well-balanced tannins

Food Recommendation: dark and spicy made meat like a beef-steak or saddle of lamb, goose liver or cheese

UPC: 787 263 311 61

Bottles per case: 6

Cases per layer: 14

Cases on pallet: 126

Weight : bottle: 1,25 kg

case: 8 kg

pallet: 1.000 kg



Weingut Franz & Christine Netzl • Austria • Göttlesbrunn • Carnuntum • www.netzl.com

AUSTRIAN WINE 

kwselection.com