KELLEREI BOZEN
CANTINA·WINERY

PRAUN

MERLOT SIEBENEICH
RISERVA 2021

Südtirol · Alto Adige DOC

In picturesque Siebeneich on the outskirts of Bolzano, Merlot grapes of exceptional quality grow nestled between the gentle hills. The late-ripening grape variety benefits here from the warming sun rays that heat up the porphyry rocks during the day and the cool nights that ensure optimal ripening of the grapes. With its dark ruby red color, concentrated fruit, and enticing spice, it is a first-class Merlot and a milestone in South Tyrolean red wine history that one must try!

Grape variety:	100 % Merlot
Soil:	Deep porphyry weathering soils of volcanic origin
Cultivation area / altitude:	Settequerce, outskirts of Bolzano, 250-300 meters above sea level
Climate / Orientation:	South-Southeast orientation, perfect sun exposure, cool Dolomite winds, good ventilation
Average annual precipitation:	769 mm
Average age of the vines:	40 years
Training system / planting density:	Guyot, 6536 vins / ha
Yield	55 hl
Harvest:	Selective manual harvest 29th Sep. - 7th Oct.

Vinification: Controlled fermentation in open wooden vats, gentle extraction through remontage, racking off the skins after 15 days, and aging in first, second, and third-fill barriques for 12 months.

Vintage descripition 2021: Late bud break protected against late frost damage, good water supply during flowering, which began at the end of May to early June. Moderate rainfall in midsummer, low fungal pressure, optimal weather conditions during harvest, healthy, fully ripe grapes with excellent acidity levels result in expressive wines with great aging potential.

Description: Intense ruby red, almost impenetrable, with aromas of ripe blackberries and a hint of tobacco. On the palate, it is impressive, with a lot of power, a rich tannin structure, concentrated, well-integrated acidity, and a long, dark-spiced finish.

Food pairing: Excellent with steak, venison goulash, and boiled beef, superb with stuffed eggplants and lamb chops, brilliant with smash burgers or marinated pork chops.

Suggested glass:	Bordeaux Glass
Suggested drinking temperature:	15 - 16 degrees Celsius
Ageing potential:	10 years and more
First vintage:	1986

Analytical Data

Alcohol:	14 % Vol
Residual sugar:	1,5 g/l
Acidity:	5,3 g/l