

YWAIN Merlot 2018

IGT Weinberg Dolomiten / Vigneti delle Dolomiti

LOACKER

WEINGUT



Wine Description

Vivid ruby red. Fruity bouquet: red berries, raspberries, cherries and currant, hints of green bell pepper and black pepper. Rich and mouth-coating, velvety tannins and lively acidity play together harmoniously.

Wine Type:	still wine red dry
Alcohol:	14 %
Residual Sugar:	1.1 g/l
Acid:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	12 years

Award

Falstaff:	92
Gambero Rosso:	2 glasses

Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Zypresse" (1990), St. Justina Kohlerhof "Braun" (2000)
Site Type:	hillside
Varietal:	Merlot 100 % 23 years
Geographical Orientation:	south east, south
Sea Level:	470 - 480 m
Soil:	moraine deposits large top soil sand medium top soil loam medium top soil Porphyry large sub soil

Weather / Climate

Climate:	alpin, mediteranian
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Harvest and Maturing

Harvest:	handpicked 16 kg cask
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 18 days
Maturing:	20 % barrique 225 L new barrel 12 month(s) 80 % barrique 225 L used barrel 12 month(s) oak barrel 2200 L used barrel 12 - 24 month(s)

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Bottling: glass cork | March 21, 2020 | 2170 bottles | Lot Number: L2003

Product Codes

EAN: 8032130029059

Curiosity

In 1973 a romantic fresco cycle from the 13th century was uncovered in the castle of Rodengo, near Brixen. These frescos tell the first part of the French-Celtic saga of Hartmann von Aue about the knight "Iwein" or "Ywain". It is the eponym for our Merlot, also for its obvious similarity to the name wine.

Food Pairing

Goes very well with game dishes, piquant cheese, strong pasta and creamy risotti.

Vintage 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)