1735
WALDTHALER
WEINGUT ▫ TENUTA

MERLOT RAUT ® 2019

Grape Variety: 100 % Merlot

Appellation: South Tyrol DOC

Description: **A profound and powerful Merlot Riserva with aromas of black walnut, tobacco, dark roasted notes, ripe fig and red currant.** Silky tannins and remarkable depth create elegance, structure and extraordinary length.

Vinification: Mash fermentation and malolactic fermentation in stainless steel. Only the heart of the free-run wine is used for the RAUT line to achieve exceptionally silky tannins. Aged 24 months in new barrique, followed by 48 months bottle aging.

Growing Area: 250–270 m, Ora

Soil: Porphyry gravel

Yield: 3.500 kg/ha

Food Pairing: Ideal with premium meat dishes such as veal chop, pork fillet wrapped in bacon or beef tenderloin with red wine jus, elevating refined cuisine with elegance and depth.

Alcohol:	13,0 % vol.
Acidity:	4,7 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	16–18 °C
Aging Potential:	2026–2035

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