



HOFKELLEREI DES FÜRSTEN VON  
**LIECHTENSTEIN**  
SEIT  
1436



## *Wine Description*

### Zweigelt/Merlot Veramo 2016

**VINEYARD SITE:** Karlsberg - Herrnbaumgarten – Weinviertel  
**GRAPE VARIETIES:** 58% Zweigelt, 42% Merlot

Zweigelt is a relatively new cultivar developed by the Education and Research Center in Klosterneuburg. It dates back to 1922 and was named after its grower, F. Zweigelt. This variety is highly adaptable, yet requires early to medium-ripening sites and prefers deep soils.

Legend has it that the name Merlot comes from Merle (= blackbird), since these birds are rumoured to have a preference for the berries of this grapevine. However, it is not known from where this grape actually originates. It is supposed to have its origin in Bordeaux, because it was described there for the first time in the 18<sup>th</sup> century.

**Harvest:** 10. and 11.10.2016  
**Estate-bottled on:** 03.11.2016

**Winemaker's comments:** The grapes were picked by hand under dry and very warm weather conditions at 19 °Brix. After destemming, the berries were fermented on the skins for seven days. They were pressed using a pneumatic tank press. The second fermentation occurred in stainless steel vats, aging took place in large wooden barrels.

**Tasting notes:** Intense ruby-garnet color with slightly violet hues and a black core, wider lightening on the rim; spicy and mineral notes mingle with delicate black cherry flavors; full and lovely, with ripe tannins and underlying sour cherry notes, which are echoed by dark chocolate; lush and quaffable.

**Alcohol:** 13.1% by vol., total acidity 5.0 g/l, residual sugar 1 g/l

**Popular with:** dark meat, wild game, cheese

**Drinking temperature:** 16 - 18° C  
**Drink:** 2017 - 2021  
**Winemakers:** Josef Weinmeyer / Gottfried Preier