



*Kandlerhof*  
ERBHOF



*Mitterberg*  
**MERLOT**  
I.G.T.

*The Merlot is a rarity, a jewel, on our estate. We only produce 300 bottles a year whereby we try to get everything out of the grapes. The result is a concentrated and velvety wine. It stays in a used barrique barrel for four months and so maintains its fruity aroma and smooth taste with occasional hints of vanilla.*

Varietal:	Merlot
Growing area:	St. Magdalena on sandy clay soil
Harvest:	Beginning of October
Vinification:	Fermentation in medium-sized oak barrel and maceration period of approx. 14 days. Organic acid reduction and storage in small wooden barrel
Properties:	Color: dark red with shades of purple Aroma: wild berries, sour cherries Flavor: velvety, pleasantly mellow finish
Alcohol:	approx. 13,0 vol%
Acidity:	4,8 g/l
Serving temperature:	16-18 °C
Food matching:	Goes well with red meat and tangy cheese



**KANDLERHOF**

I-39100 Bozen/Bolzano Südtirol/Alto Adige – St. Magdalena/Santa Maddalena – Untermagdalena/Via Santa Maddalena di Sotto 30

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