



MERLOT / CABERNET FRANC DOC
SOUTH TYROL RISERVA 2019

Baccara

By the naming of our red wine was inspired by a well-known rose. In 2004 we planted the vines for our red wine Baccara in the sunny south-east location of Wartegg in Marling. The grape varieties Merlot and Cabernet Franc are grown here on medium-heavy, slightly clayey and mineral-rich slate soil. The Wartegg vineyard site, with a slope inclination of approx. 35%, gets a lot of morning sun due to its south-east orientation, thus warming up especially in the first half of the day and then cooling down again towards evening. The cool nights preserve the fresh fruit and the pleasant acidity in the grapes.



Variety: 80% Merlot,
20% Cabernet Franc



Yield: 48 hl/ha



Drinking maturity: 6+ years



Alcohol: 13,5 % Vol.



Drinking temperature:
approx. 16°C



Maturation of the wine:
wooden barrel



Food pairing: Venison medallion,
roast chamois, aged cheese,
charcoal grilled meat dishes



Acidity: 5g/l
Residual sugar: 1,2g/l

TASTING NOTES

The Merlot gives the „Baccara“ fullness and suppleness, Cabernet Franc gives it structure and spice. The result is an elegant, harmonious red wine.

VINIFICATION

Our red wine undergoes a maceration in the mash tank for about 20 days. Afterwards the young wine is used for the biological acid reduction and the maturation into the barrique for 12 months. After a further 6 months in steel tanks the wine is lightly filtered and bottled. After a total of two years our red wine with the Riserva status on sale.