



KIRCHEGG Merlot – Cabernet

The Kirchegg is a classic accompaniment for robust dishes. Very rich and concentrated, full, deep ruby in colour with garnet reflexes. The bouquet combines the typical lightly herbaceous and cassis notes typical of Cabernet with the warm and fruity characteristics of Merlot. Cabernet's acidity and supple tannins are both assertive on the palate and harmonise perfectly with the opulence and fruit deriving from Merlot. Great length.

HOFSTÄTTER CLASSIFICATION

Selection

VARIETY

80% Merlot, 20% Cabernet Sauvignon

SOIL

Clay

WINEMAKING

On delivery to the winery the grapes are lightly crushed and de-stemmed, after which the must undergoes a brief maceration period and subsequent fermentation lasting 10 days. During fermentation the skins are kept continuously submerged in the must. Towards the end of the fermentation the temperature is allowed to rise a little in order to extract the maximum of colour and flavour from the grape skins.

SERVING TEMPERATURE

15°-17° C

FOOD CHOICES

Superb with rare roast beef or lamb and all the trimmings, rich casseroles, as well as game and mature cheeses.

AVAILABLE BOTTLE SIZES

