



Tröpfthalhof



Storlond 2018

Variety:

Storlond is a blend of Merlot (80%) and, minority, Cabernet Sauvignon.

Tasting notes:

Storlond '18 has a beautiful garnet red color with intense aromas of berries, pepper and sweet spices to which they add hints of dark red oranges, cyclamen and light balsamic and mineral nuances. In the mouth it is very rich and intense, full-bodied, with a very enveloping but balanced sip, well supported by a pleasant freshness and a fine tannic structure. Beautiful minerality and long finish.

The Vineyards:

Our small Merlot vineyard is over 20 years old and benefits from an excellent exposure near Lake Caldaro. The soil is very rich in river gravel and limestone.

Our Cabernet Sauvignon vineyard is more mature (up to 30 years) and is located at a slightly higher altitude in the locality of "Barleith". It extends on a natural terrace at 300 mt above sea level, with south-east exposure and lake view, on a soil rich in dolomitic limestone gravel. Our vineyards have long benefited from meticulous cultivation with biodynamic preparation and composting.

The Harvest:

The Merlot and Cabernet grapes are harvested by hand during the month of October. The yield per hectare of this year was 40 tons per hectare.

Winemaking:

After the spontaneous fermentation thanks to indigenous yeasts it remains on the skins for about 4 weeks. Aging takes place in used barrels for about 20 months. The wine is then bottled without filtration with the use of minimal sulphites. It remains in the bottle in the cellar for some month before being made available.

Recommandations:

Excellent to drink from the beginning of 2021 until 2026. Serve it at a temperature of 16-18 ° C in large glasses. It is an excellent companion for tasty meat dishes, cold cuts and seasoned cheeses.

