



★ SANCT VALENTIN ★

CABERNET-MERLOT RISERVA SANCT VALENTIN 2016

Cabernet Merlot are the best-known top red varieties. It is not without reason that it is pressed for the Bordeaux growths – the most expensive wines in the world. Excellent sites with low yields are essential for Cabernet. and Merlot. Only a very small number of sunny, carefully selected vineyards in the winery's catchment area are used for the production of the Sanct Valentin Cabernet Merlot. An extremely low yield and a great deal of delicacy in the vinification process guarantee a fine wine with surprisingly high concentration and nice tannin content. The Sanct Valentin Cabernet Merlot is an immensely dense, complex wine with soft tannins. Not for the fast drinker.



blackish red



Cassis, mint, leather
and fine notes of cocoa



Velvety, substantial,
complex



VARIETY:

Cabernet Sauvignon 50%, Cabernet Franc 10%, Merlot 40%

AGE:

15 to 24 years

AREA OF CULTIVATION:

Sites: Selected vineyards in Cortaccia, Caldaro, Missiano and Leitach (250-400m),

Exposure: South/southeast

Soil: Moraine debris and limestone gravel

Training System: Guyot

HARVEST:

Mid of October; harvest and selection of grapes by hand.

VINIFICATION:

20 days maceration, followed by 12 months of ageing in barrique-tonneaux.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14.5 %

Acidity: 5.2 gr/l

SERVING TEMPERATURE:

16 degrees

PAIRING RECOMMENDATIONS:

strong meat dishes, aged cheese.

STORAGE/POTENTIAL:

10 years

AWARDS:

2016: Falstaff: 92 Points, Robert Parker: 92 Points