

# Bergmannhof

**MITTERBERG RED IGP**

**KÄLCH 2015**

**Grape variety** / Merlot, Cabernet franc, Lagrein

**Location** / Bergmannhof, St. Pauls/Eppan

**Soil** / Clayey, limestone-gravel soils with very stony sections

**Training system** / Guyot

**Yield** / 50 hl/ha

**Age of vines** / 10-30 years

**Harvest** / by hand, mid-September

**Vinification** / Spontaneous fermentation on the skins with 30% stems in open tonneaux for 20 days, then malolactic fermentation and aging for 24 months on fine lees in new oak tonneaux. Bottled untreated and unfiltered October 2017, bottle-aged for 24 months.

**No. of bottles** / 1.200 á 0.75 l and 30 á 1.5 l

**Analytical data**

**Alcohol** / 14,3 % vol.

**Residual sugar** / 2,1 g/l

**Total acidity** / 4,7 g/l

**Drinking temperature** / 16-18°C

**Awards** / 93/100 points, Falstaff Wine Guide 2019/20

90/100 points, Wein Plus 2019

