



## TESORO - MAGNUM

<b>Kategorie</b>	large size
<b>Rebsorte</b>	Blaufränkisch Merlot
<b>Jahrgang</b>	2015
<b>Geschmack</b>	dry
<b>Qualitätsstufe</b>	Qualitätswein
<b>Alkoholgehalt</b>	14,5% vol
<b>Farbe</b>	red
<b>Restsüße</b>	1,0 g/l
<b>Säuregehalt</b>	5,7 g/l

### VINIFICATION

The grapes from the three crus Schildten, Föllig and Schneiderteil are processed separately. At the beginning a rigorous grape selection, fermentation in wooden fermenters and 12 months of ageing in barriques and 600-litre barrels. The best barrel from each site is then "tasted out". From these we then create the cuvée. Schildten provides the basic structure and forms the mineral core. Föllig contributes intense fruit and elegance, while Schneiderteil provides much complexity and body. The cuvée is then harmonised in large barrels for 6 months so that the three basic wines can grow together. Filling is followed by two years of bottle ageing to further harmonise the wine.

### TASTING NOTE

Dark ruby red. On the nose, it has an incredibly complex taste, as both Blaufränkisch and Merlot contribute different aromas: cherries, plums and wild berries, lots of spice, black pepper and dark chocolate. A strong body and firm, very fine-grained tannins provide a great structure, the fruit is elegantly carried by the Leithaberg minerality.

This wine lives from its enormous complexity and depth. As such, it should always be the perfect conclusion to an evening. Whether with the main course, ideally beef or game, or afterwards for enjoyment.