



SPÄTLESE MERLOT

Neusiedlersee, Austria

Weingut Tschida Angerhof



www.angerhof-tschida.at

Method & Production

This is a late-harvest wine, the grapes are left on the vine until over-ripe with a higher sugar content, picking occurs in late autumn. The wine is fermented and stored in stainless steel on the lees until bottling and release.

Tasting Notes

Vibrant salmon pink in colour, really attractive nose of wild strawberries, sour cherry, rhubarb and some herbaceous notes. Sweet but lifted palate of red fruits and a hint of spice. Really energetic and fresh for a dessert wine with persistent length.

Food Matching

Great with salty hard cheeses as well as blue and both fruit-driven puddings and chocolate desserts. Very versatile.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|---------------------|-----------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Dessert Wine | | | | | | | | | | |
| HT1522 | Spätlese Merlot | Merlot | 2022 | 8.0% | Screw Cap | 6X0.75lt | No | No | Yes | No |