

FISCHER

Christian



Cabernet Merlot PREMIUM 2009

Variety:	70 % Cabernet Sauvignon, 30 % Merlot
Age of the vines:	26 years
Vineyard Parcel:	Paitzbreite
Yield:	30 bis 35 hl
Soil type:	Brown soil on shell- limestone
Soil cultivation:	Permanent green cover every second row
Training form:	Medium-height wire frame cultivation
Harvest:	Hand picked
Must reading:	21 KMW
Fermentation:	19 days in a steel tank
Malolactic:	In barriques
Maturation:	18 months in new barrels
Alcohol:	14,5 Vol. %
Acidity:	5,2 g/l
Residual sugar:	1,0 g/l
Drinking temperature:	18° C (64,4°F)
Optimal drinking period:	From 2015 (peak potential)
Overall impression:	Deep ruby red with a bright violet rim, bouquet includes a bit of garrigue, dark berry, subtle tannins, and a hint of bitter chocolate; unfurls gently in the nose. A good dinner companion; keeps for years
Culinary Tip:	Ideally suited for seared steak and ribs, roast beef, and piquant cheeses.
Christian Fischer says:	An unbeatable combination: spicy Cabernet Sauvignon and fruity Merlot!