

LOZÄRN



CARMÉNÈRE

2019

Notes of cherries and mocha. A wine for celebrating the week's end: to pair with a lamb shank, slow roasted with a root vegetables, finished with a crème fraîche reduction.

2.1 ton

Yeast NT 50, fermented: 11 days on the skins

Punch downs only

Matured in French oak for 13 months in second and third barrels.

Matured in French oak for 14 months, 60 % first fill.

Quantity of this vintage:

1400 bottles

WINE OF ORIGIN: Robertson
SOIL: Bonnievale - scale top horizon layer with Quarts and a deep clay sub soil.
AGE OF THE VINES: 2014
ROOTSTOCK: Paulsen
HARVESTED: 7 March 2019
TECHNICAL DATA: Alc: 13.5%
Rs: 2.2
TA: 5.9
pH: 3.71
FSO2: 36
TSO2: 162