

LOZÄRN

LIFESTYLE WINE RANGE



SHIRAZ/CARMÉNÈRE

2022

Notes of red cherry tabaco with herbal undertones of thyme are beautifully exuded on the palate with elegant tannins. Drink through 2026.

Cultivars: Shiraz 70 %, Carménère: 30 %

Rs: 3.6 g/l * TA: 6 g/l * pH: 3.45
Alc 13.5 % * TSO2: 54

Harvest date: 24 March 2022 at 24.5 Balling.

Both cultivars were harvested on the same day. After cooling off in the cold room, they were processed together. Pulp were allowed to cold soak for 4 days after which these cultivars were co-inoculated with Alchemy III from Anchor. Fermentation took place for 14 days in open fermenters. Only punch downs were done.

Matured in French oak for 11 months in a first, second and sixth fill barrel with (30 % new wood)

Bottling date: 13 February 2023.



Gilbert & Gaillard
International Challenge
2023: Gold

