



P|S



# AMISTAR

**Private Reserve**  
**SÜDTIROL • ALTO ADIGE**  
**INDICAZIONE GEOGRAFICA TIPICA**



**Grape variety:** 50% Merlot - 50% Cabernet Sauvignon  
>> Percentage depends on the vintage.

**Characteristics:** This Private Reserve is selected from the qualities of Amistar Rosso during tastings after 12 months of barrel ageing. Traditionally, all barrels are tasted with our team and the most elegant barrels of Merlot or/and Cabernet are marked with an X on the barrel as a **private choice**. This is our private reserve and is intended for personal consumption or, if there are sufficient bottles, exclusively for our wineshop for the retail sale.

**Area:** The grapes come from various sites in Kaltern, Kurtatsch, Salurn Leifers and Tramin between 250 and 450 metres. **Soil:** The soils range from clay to deep porphyry.

**Harvest:** Different harvest times due to the different locations, between late September and early-mid October.

**Vinification:** Destemming, traditional maceration in temperature-controlled stainless steel tanks. Juice extraction of around 30% to create a more extreme ratio between skins and must. Fermentation and malolactic fermentation in steel and ageing in oak barrels for 12 months.

**Ageing:** 8-15 Jahre

**Serving temperature:** 18 °C

**Serving Recommendation:** This 50&50 red wine cuvée goes well with sophisticated dishes such as grilled beef fillet, ox cheeks and roasts in general and cheeses.

**VINTAGE 2018 ALCOHOL:** 14.0 % vol.

**TOTAL ACIDITY:** 5.2 g/l

**PH VALUE:** 3.7

**MALOLACTIC FERMENTATION:** 100%

**Disposal - Bott. GL72-Caps C/ALU90 Cork For 51**