

## Amistar Private Reserve

**Variety:** 50% Cabernet Sauvignon + 50% Merlot

**Description:** This Private reserve is a small selected blend from Amistar Cabernet and Merlot ( 50&50) and shows the most elegant qualities from those red grapes developed in oak barrels for 12 months. Through the tasting every year we sign our most elegant wine qualities with a cross on the barrel. This small selection is just for our private pleasure and if there is a bigger quantity than 500 bottles we will sell this Private Reserve exclusively in our wineshop.

**Position:** Grapes from several locations the following villages Caldaro, Cortaccia, Termeno and Laives.

**Land:** The land goes from loam to deep porphyry.

**Harvest:** Various harvest times between the end of September and the beginning to middle of October (= dried grape harvest) because of the different locations. The Amistar concept requires a minimum of 19.0° KLM.

**Yield:** Approx. 50hl/ha.

**Development:** Mechanical removal of the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction of about 30 % in order to obtain an extreme ratio between juice and skins. That is, more skins and much less must in order to guarantee an ideal maceration or extraction respectively for the Amistar concept. When fermentation is completed the wine is extracted from the marc, all batches of each variety are then assembled in the available quantity parts of the vintage (no system assembly!!) and then stored in barrique casks for biological acid degradation for 1-2 years.

**Shelf life:** From 8 to 15 years and longer, depending on the storage situation.

**Serving temperature:** 18 °C recommendation

**Food recommendation:** This red wine cuvée is suitable for discerning dishes such as grilled filet, ox cheeks, roasts in general and with aged cheese.

# AMISTAR *Tradition*

Amistar is a specific composition of several grape varieties in memory of our family history. In order to produce wines of exceptional quality a truly ripe harvest and a small percentage of a late harvest is required, as is an optimum harmony between growth and yield. Amistar is a philosophy which begins in the vineyard and is perfected in the enjoyment of a glass of wine.

