

Alto Adige Merlot Cabernet DOC Curtis 2018



60% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon



220–400 m a.s.l., south – east, red–brown sandy and loamy soil with dolomite, clay minerals and oxides



Fermentation in stainless steel followed by malolactic fermentation, 10% 12 month ageing in French barriques, 90% in large wooden barrels

Alcohol 14,0 % by vol.

Optimum maturity 2–6 years

Total acidity 5,3 g/l

Method of cultivation sustainable

Residual sugar 1,9 g/l

Bottle sizes 0,375 l & 0,75 l

About this wine

The name of the wine village of Kurtatsch comes from the Latin term "Curtis" (higher-lying farm). Bordeaux varieties were planted in Kurtatsch already around 1900. The geographic location of Kurtatsch in the south of Alto Adige is considered optimal for the heat-loving Merlot, Cabernet franc and Cabernet sauvignon grapes. Merlot gives the wine body and soft tannins. The peppery spice comes from Cabernet franc, and Cabernet sauvignon contributes its blackcurrants. The Cantina Kurtatsch Cuvée CURTIS unites these varieties in a wine with fullness and elegance. Curtis, the Mediterranean–Alpine Bordeaux blend.

