

SIMONROTH®

MERLOT

DRY
2019

SIMONROTH® is the brand name for our high quality range of red wines, established with our first vintage in 1997. The term derives from a medieval settlement called "Immosrod", founded at the foot of the Kappelberg. In chronicles, the surrounding vineyards are called "the best land of the country". Still, the grapes for these valueable red wines grow in the best VDP-classified vineyard sites.

VARIETALS
Merlot

TASTE + STYLE
Silky ruby red in the glass.

Scent of black pepper, bourbon vanilla, violet, licorice, smoked ham and juniper wood. Dark berries, cherry and dried plum round off the bouquet.

On the palate, the spicy notes are finely integrated into the juicy dark fruit body. The silky dense tannic and acidic structure ensure an impressive balance, elegance and length.

RECOMMENDATION
Pair with duck, game, beef, lamb, goulash, vegetable dishes, stews.

SOIL
gypsum keuper, coloured marl

CERTIFICATION
DE-ÖKO-022
Deutschland
Landwirtschaft



YIELD
40 hl/ha

VINIFICATION
Spontaneous fermentation, 3 weeks on the mash with whole bunches, ageing for 18 months in new and old French oak barrels of 300 litres, bottled unfiltered.

ALCOHOL
13,0 % vol.

RESIDUAL SUGAR
1,5 g/l

ACIDITY
5,5 g/l

BOTTLED
March 2022

DRINKING WINDOW
2022 - 2032

SERVED BEST
16 - 18°C in a Bordeaux wine glass.

SCHNITMANN

WEINGUT SCHNITMANN
Untertürkheimer Straße 4
D-70734 Fellbach
T 0711/57 46 16
F 0711/57 80 80 3
info@weingut-schnaitmann.de
www.weingut-schnaitmann.de

