

Alto Adige is the dynamic winegrowing region at the northern end of Italy that combines a brisk alpine climate, mountain viticulture and complex geology with the brilliance of Mediterranean sunshine. Here, in Cantina Tramin the vineyards are cared for by many hands of the 300 small growers whose heritage it is to coax the best out of their grapes, culminating in wines which reflect the uniqueness of the area they call home.

## LOAM Cabernet-Merlot Riserva

**appellation:** Alto Adige DOC

**vintage:** 2019

**vintage description:** Winter ended with heavy snowfalls in the mountains. Warmer temperatures in March and April as well as well-nurtured soils caused premature and quite uneven budburst. A cool May then delayed flowering. A damp and hot month of June increased the risk of fungal diseases, which could be contained by intensive manual work in the vineyards. A dry spell, interrupted only by short and violent thunderstorms, characterised the rest of the summer. Two heat waves basically had no negative effect whatsoever. By mid-August, lowest temperatures started to drop significantly. A substantial diurnal temperature variation was registered throughout the harvest, which began about two weeks later than in the previous year. The white wines of the 2019 vintage show impressive freshness and especially Gewürztraminer showcases particular elegance. The red wines present a lot of fruit and lively tannins.

**grapes:** Cabernet Sauvignon (40%), Cabernet Franc (25%) and Merlot (35%).

Loam is a combination of our most important red grapes that represents the talent and creativity of our winemaker and a harmonious and superb interpretation of the Alto Adige region.

**yield:** 45 hl/hectare

### VINEYARDS:

**altitude:** 250 - 350 m

**soil:** calciferous gravel with loam

**age of the vines:** 15 – 25 years

**slope exposure:** south-east 90 % and south 10 %

**climate:** extreme interplay between sunny days, influenced by the Mediterranean climate, and cool nights, marked by the cold downslope winds from the surrounding mountains

**harvest date:** early to late October

**winemaking:** At harvest, the grapes are delivered in small bins and immediately gently pressed. Fermentation is carried out at a controlled temperature (26 °C) in big oak casks with regular pump-overs to increase the level of extraction from the grape skins for maximum aroma and an intensive colour.

**maturation:** Loam matures first in barriques for 12 months, then for another 6 months in oak casks and finally for at least another 6 months in the bottle.

### TASTING NOTES:

**color:** strong ruby red

**aroma:** pleasantly fruity with a delicate touch of bitterness reminiscent of wild cherry and blackcurrant, dark chocolate, fine herbs and slightly ethereal notes

**taste:** fruity, generous and elegant, full-bodied and juicy - hints of cedar wood, dried fruit and red berry aromas, with fine tannins and salty minerality

**food pairing:** ideal with tasty roasts, game and strong cheeses

**bottles produced:** ca. 15,000; 400 magnum bottles and other big formats

**serving temperature:** 16-18° C

**residual sugar:** 5.4 g/l

**total acidity:** 0.7 g/l

**ABV:** 14% vol.

**aging potential:** >10 years

**bottle sizes:** 0.75 l / 1.50 l / 3 l / 5 l

