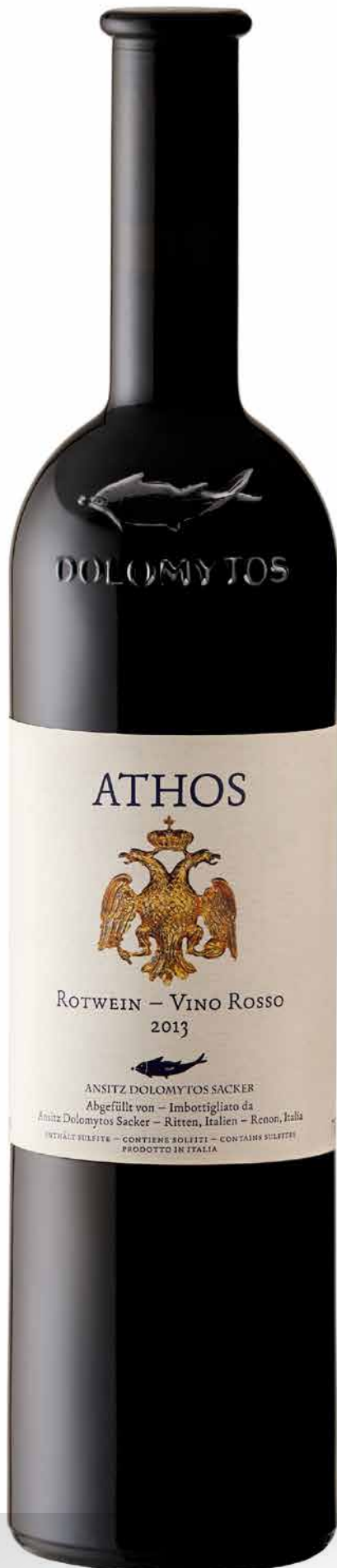




DOLOMYTOS SACKER



ATHOS RED

PRODUCER:

Ansitz Dolomytos Sacker (manor residence), simple agricultural society, Eicheleweg 18, 39054 Unterinn (Renon), South Tyrol

GRAPE VARIETIES:

50 % Merlot, 25 % Cabernet Franc, 23 % Cabernet Sauvignon, 2 % Petit Verdot

GROWING AREA:

Tramin (south of Lake Kaltern), terroir „Haselhof“. South-facing, slightly sloping, very warm, grown on loam soil.

VINIFICATION:

Spontaneous fermentation in 15 hectoliter oak barrels, fermented on top of the mash for 10 to 15 days. Then 3 years of ageing and storage in barrique barrels or cigarillos (150 liters). Smooth bottling, final maturation in the bottle at „Dolomytos tunnel“ for 1 to 2 years, no filtration.

SHELF-LIFE:

At least 15 years

ALCOHOL:

14 % volume

AVERAGE ANNUAL PRODUCTION:

2,000 to 2,500 bottles