



WEINGUT FAMILIE  
**PITNAUER**



## 2022 QUO VADIS®

### MERLOT VOM SCHOTTER

Niederösterreich

Intense, toned and lush – that sums up the style of our QuoVadis®. For many years now, each vintage has been really important to us and to other lovers of merlot – outside the bloated mainstream, of course. The vines don't demand much from the earth, but the right soil unlocks the grapes' true complexity. The merlot we use for our QuoVadis® grows in some of the Carnuntum region's best-known vineyards. As only the very best grapes from premium vines will do, we only produce a limited release of this quintessential merlot.



<b>VARIETY</b>	Merlot
<b>APPELLATION</b>	Lower Austria
<b>SOIL</b>	Low-nutrient gravel on marine sediment (clays and sands)
<b>HARVESTING</b>	Selective hand-harvesting in October 2022
<b>AGEING</b>	24 months in new and used 225l oak barrels
<b>ANALYSIS</b>	15,0 Vol.% alcohol, 1,9 g/L sugar, 5,0 g/L acidity
<b>CLOSURE</b>	Natural Cork
<b>BOTTLE SIZE</b>	0,75l
<b>CELLARING POTENTIAL</b>	2024-2034
<b>DRINKING TEMP.</b>	16 - 18 °C

**DESCRIPTION** Vibrant garnet colour with tints of violet, fine wild berry aromas, a touch of exotic wood with orange zest, silky, well-rounded tannins, nougat in the finish with lingering spicy notes on the back end, close-knit velvety mouthfeel, unfolds beautifully when decanted, powerful and juicy with an elegant finish.

**FOOD PAIRINGS** Roast, braised or grilled beef. Especially flavourful, spicy dishes such as curry, or game. Sharp, tangy speciality cheeses. Italian classics such as parmigiana with aubergines and polpetta al sugo.

