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WEINGUT FAMILIE
PITNAUER

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QUO-VADIS

2022 QUO VADIS®

MERLOT VOM SCHOTTER

Niederösterreich

93
FALSTAFF
5/5
WEIN.PUR
93+
A LA CARTE

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.

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