



## 1998 Friedrich Laibach

### Technical details:

Varietal:	88% Merlot & 12% Cabernet Sauvignon
Alcohol:	13.5%
Total acidity:	6.1 g/l
pH:	3.66
Residual sugar:	2.5 g/l

### Tasting notes:

Rich, deep purple, extremely elegant on the palate and with a tremendous finish. It never ends. Such perfect harmony of power, structure and elegance can only be found in very few wines. This wine has fine subtle tannins and aromas of ripe cassis, eucalyptus and preserved plums. The grapes were harvested from selected vineyards from the end of February to early March 1998. After fermentation and three week\'s skin contact, the wine was matured in selected small barrels of French Oak for nearly two years. During this time, a natural process of malolactic fermentation imparted an extra dimension and complexity to the wine. It was then blended from specially chosen barrels and kept in stainless steel for three months before bottling.