



URS HAUSER BOURRÉE 2022

100% Bianco de Merlot | Ticino D.O.C

The grapes for this wine are destemmed in the cellar and gently pressed at 0.3-1.8 bar. In the first 20 hours before fermentation, the grape juice undergoes a clarification and fining process. The fermentation is made in closed steel tanks at a constant temperature below 18° and lasts up to 4 weeks. Afterwards, the wine is matured in steel tanks for seven months. Depending on the vintage, biological acid degradation is partially or entirely carried out. The "Bourrée" is filtered before bottling. The alcohol level is between 12.5% and 13%, depending on the vintage. Before the wine goes on sale, it stays in the bottle for 6 months or more at a constant temperature. Quality DOC | Denominazione di Origine Controllata Grape varieties Merlot 100% Drinking temperature 12°C Drinking maturity from 2022 to 2027

Tasting notes

Color

Intense straw yellow with hints of golden light.

Aroma

Delicate bouquet, yellow fruits, pears with a chalky note.

Taste

On the palate, delicate and tartish at the same time. A nice acidity harmoniously balances the light fruit note.

Finish

The finish is gentle with nice acidity and a fabulous aromatic bouquet.