2020 Masseto

Toscana IGT

Der Superstar unter den Merlots

Beschreibung:
Dieser vollmundige und seidige Rotwein gehört nicht nur zu den besten und gesuchtesten Weinen der Toskana, sondern zu den absoluten Kultweinen Italiens.
Degustationsnotiz:
Robert Parker: "I can still remember nearly falling out of my chair the first time I tasted the 2006 Masseto (100% Merlot) from barrel. The wine is now in bottle, and it is every bit as monumental as I had hoped. The wine possesses staggering richness in a style that perfectly captures the essence of this great Tuscan vintage. Black cherries, flowers, licorice and sweet toasted oak are just some of the nuances that emerge from the 2006 Masseto. A wine of breathtaking depth, it also reveals superb clarity, freshness and vibrancy in a sumptuous, beautifully-balanced style. Simply put, the 2006 Masseto is a masterpiece from Tenuta dell' Ornellaia. According to Agronomist/General Manager Leonardo Raspini the dryness of the vintage slowed down the maturation of the sugars, leaving the wine with an unusually high level of acidity, and therefore freshness, considering its overall ripeness. Anticipated maturity: 2016-2031. This set of new 2006s from Tenuta dell'Ornellaia leaves me looking for words that can adequately capture the pure magic and sheer profoundness the property has achieved in this important, hallmark vintage. I will try with one word: Monumental. The Ornellaia team led by Oenologist Axel Heinz and Agronomist/General Manager Leonardo Raspini has done a fabulous job with these wines, which have never failed to literally send shivers down my spine on the multiple occasions I have tasted them. At this stage the 2007 Serre Nuove, Ornellaia and Masseto are shaping up to be ripe, relatively early-drinking wines without the stuffing or sheer vibrancy of the 2006s. I recently had the privilege of revisiting 17 vintages of Ornellaia (all from magnum) spanning vintages 1985-2006 at an incredible tasting that will be covered in an in-depth article on www.erobertparker.com in the coming months."
Passt zu:
Wir empfehlen diesen Wein zu Schmorbraten, Lammgigot oder Tagliata. Ebenso hervorragend zu Rehragout, Rindsbraten mit Pilzen und reifem Pecorino.
Servierempfehlung:
Chambriert bei 16-18 Grad servieren. Tipp: Eine Stunde vorher öffnen, degustieren und dann entscheiden ob der Wein dekantiert werden soll oder nicht.

Herkunftsland:	Italien
Region:	Toskana
Subregion:	Diverse Toskana
Produzent:	Ornellaia
Bewertung(en):	Decanter 100/100, James Suckling 100/100, WeinWisser 20/20, Score 20/20
Ausbau:	24 Monate im Barrique
Weinbau:	Traditionell
Alkoholgehalt:	15.0 %
Rebsorte(n):	Merlot, Cabernet Franc
Artikelnummer:	0583720

Einsteckkarte für Weinregalclips

Größe: A7 74x105

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