

**Grape variety:**

Pinot Blanc

**Site and soil:**

The "Liebeneich" site at Terlan, "Eichhorn" vineyard. A south-west facing slope at an altitude of 300 m above sea level where the micro climate is mild and breezy and soils are porous with a high mineral content consisting of sand and clay mixed with eroded porphyry.

**Vintage:**

2018 was a far from easy year. Some of our best sites were affected by hail. We invested a great deal of time in selection during the harvest in order to obtain perfect grapes. Fortunately the weather in autumn was very good, so that we were able to bring in the harvest in our own good time. Manual harvesting took three times longer than usual. In the end it can be said that the 2018 wines are of very high quality. We harvested our Pinot blanc grapes at full maturity at the beginning of September. Aromatic intensity, sugar concentration and acidity level were ideal, while yield was relatively low at just 40 hl per hectare.

**Winemaking:**

The grapes were de-stemmed, after which the juice and solid parts (minus stalks) were left to macerate in the press for eight hours in order to leech from the skins a maximum of aroma substances and extract. Fermentation was spontaneous and took place in oak using yeasts occurring naturally in the vineyard. The young wine was matured in oak barrels on the fine lees for nine months to allow its aromas and flavour to develop.

**Bottled:**

15,000 bottles were filled in June 2019.

**Analytical data:**

Residual sugar: 1.2 g/l

Alcohol: 13,5 % vol.

Acidity: malolactic fermentation: 6.3 g/l

**Description and food recommendations:**

Bright yellow in the glass. Fruity, reminiscent of ripe apple and white blossom, minerally, redolent of wet limestone. Succulent on the palate with tangy, mineral acidity finishing long with lingering fruit on the after-taste.

Enjoy at optimum maturity from autumn 2019 to the end of 2026.

Serve: lightly chilled, 46 - 50 °F; in its youth the wine will benefit from decanting; serve in Burgundy glasses. Delicious with lightly flavoured fish dishes, seafood, vegetarian dishes, tangy cheeses and makes an excellent aperitif.



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