

**Grape variety:**

Sauvignon Blanc

Site and soil:

The "Lieben Aich" site at Terlan, 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:

The volume of grapes harvested in 2017 was very small. A cold and dry winter, frost in spring, a hot and dry summer, and hail at the end of August combined to reduce the harvest by one quarter. But the weather during the harvest was ideal, and we were able to bring in perfectly healthy and nicely mature grapes. The 2017 wines are firm on the palate, slightly low on alcohol and combine ample minerality with juicy length. On September 3, we harvested fully mature Sauvignon grapes from the Lieben Aich vineyard. They were golden-yellow in colour with yellow fruit aromas and a perfect sugar-acid balance. At 32 hl per hectare, yield was also very satisfactory.

Winemaking:

The grapes were de-stemmed, after which the juice and solid parts (minus stalks) were left to macerate in the press for twelve 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 ten months to allow its aromas and flavour to develop.

Bottled:

2,700 bottles were filled in June 2018.

Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 7.2 g/l

Description and food recommendations:

Scintillating golden yellow in the glass. The aroma is intense reminiscent of tropical fruits, mango, papaya and passion fruit, full-bodied only on the middle-palate, otherwise mineral-like reminiscent of wet stones with juicy acidity finishing long with flinty notes. Complex with minerality and ripe fruit on the finish.

Enjoy at optimum maturity from 2019 to 2029.

Serve: lightly chilled, 51 - 55 °F; in its youth the wine will benefit from decanting; serve in Burgundy glasses. Delicious with shellfish and crustaceans, grilled sea fish and white meats.



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