

**Grape variety:**

Pinot Noir

Site and soil:

Mazzon, which we refer to as “Mason” to differentiate it from the larger site of the same name on the opposite side of the Adige Valley above Neumarkt. Four hectares in this south-facing mountainside terrace are planted with Pinot Noir. It is a superb site at between 400 and 450 metres altitude, sun-drenched with a constant breeze. The latter is important for Pinot Noir given that the compact clusters tend to trap moisture between the berries and make them susceptible to rot. The soil is a mixture of sand and clay mixed with a diversity of rock, from finely eroded dolomite, porphyry, gneiss and granite to hand-sized stones. The highest parcels of vineyard planted with the oldest vines are selected in top vintages to produce this “grand cru from a grand cru”.

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. The Pinot Noir grapes were harvested at optimum maturity in the middle of September. They had thick and firm skins and a fine aroma. The per hectare yield was 35 hl.

Winemaking:

Each batch of grapes from the various parcels of vineyard was harvested and crushed separately. Fermentation was spontaneous and took place in open-top oak vats using yeasts occurring naturally on the grapes. Skin contact lasted three weeks and the skins were pushed down into the embryonic wine twice per day as they rose to the surface. The young wine was transferred to barriques, 50 % of which were new, and was left to mature there on the fine lees for 12 months. The blend was then made and only the best barrels were selected for the Mason di Mason.

Bottled:

4,100 bottles were filled in February 2019.

Analytical data:

Residual sugar: 0.8 g/l

Alcohol: 14 % Vol.

Acidity: malolactic fermentation; 6.3 g/l

Description and food recommendations:

Full ruby red in colour, the bouquet has a ripe Pinot Noir fruit aroma characterised by lifted violets, dark cherries, mocha, toffee, vanilla & hazelnuts on the palate. A long multi-layered mid-palate is complemented by the smooth & silky texture with soft, round, mouth-filling tannins to deliver a clean, elegant, harmonious and persistent finish full of personality. Enjoy at optimum maturity from 2019 to 2029. Serve: just below room temperature, at 60 - 64 °F, in its youth our Mason di Mason will benefit from decanting and being served in Burgundy glasses. Makes an excellent partner for slow-cooked lamb, a haunch of venison or fillet steak in a rich, reduced sauce, and mature soft cheeses.



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