



Grape varieties:

Merlot 39 %, Cabernet Franc 29 %, Tempranillo 9 %, Cabernet Sauvignon 9 %, Petit Verdot 8 %, Syrah 6 %

Site and soil:

Our finest sites in the Manincor estate, at the “Seehof” and “Panholzerhof”: south-east facing overlooking the Lake of Kaltern at an altitude of 250 – 280 m above sea level. Rich soils consisting of sand and clay mixed with limestone gravel and morainal debris.

Vintage:

2019 was not a year for volume, but in terms of quality it was very good and in some cases excellent. The new shoots appeared early, but cold and wet weather in April and May held back vegetation growth to such an extent that it became a late year. A long ripening period in combination with a golden autumn finally created the conditions for a great vintage. From the beginning of October to the beginning of November, we successively harvested the Merlot, Tempranillo, Cabernet Franc, Petit Verdot and Cabernet Sauvignon grapes at ideal maturity. The yield was about 28 hl per hectare.

Winemaking:

Each batch was crushed separately and the spontaneous fermentation with the skins took place in open-top oak vats. Skin contact was limited to ten to twenty days, depending on the variety. In view of the year’s cool weather, the focus was placed on finesse and elegance. The young wine was matured for eighteen months in barriques, one-third of which were new. The individual wines are only blended shortly before filling.

Bottled:

24,300 bottles were filled in March 2021.

Analytical data:

Residual sugar: 1 g/l

Alcohol: 14 % vol.

Acidity: 5.6 g/l

Description and food recommendations:

Bright, full cherry red. On the nose the wine is reminiscent of ripe cherry, liquorice and wild herbs; the smooth, ripe tannins give the wine an especially harmonious mouth-feel with tangy fresh herbs on the finish.

Enjoy at optimum maturity from 2020 to the end of 2028.

Serve: just below room temperature, 60 – 64 °F; in its youth the wine will benefit from decanting; savour from medium-large Bordeaux glasses.

It is an excellent match for venison and game, well-seasoned red meats and piquant hard cheeses.



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