

**Grape varieties:**

Cabernet Franc 65 %, Merlot 35 %

Site and soil:

The "Tatzenschrot" site in the Manincor estate, a south-east facing slope at an altitude of 250 m above sea level, is planted with our oldest Merlot vines and is one of the warmest sites in the whole of South Tyrol, predestined for the production of top red wines.

The Cabernet Franc comes from the Seehof vineyard where the soils consisting of clay, lime and gravel yield wines with power and finesse.

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. Such exceptional years are especially beneficial for our hand-crafted wines. The wines in the vintage are characterised by intense fruit and a succulent full palate. For the Castel Campan, only absolutely mature grapes were selected from the most balanced vines. We brought in the Merlot grapes from the Tatzenschroat site at the beginning of October and Cabernet Franc from Langeben at the end of October. Yield per hectare was 30 hl.

Winemaking:

Spontaneous fermentation with the skins took place in upright open-top oak vats. The grapes were so healthy that we were able to prolong the skin contact including post fermentation maceration to four weeks in order to extract as many assertive but supple tannins as possible. The wine matured in barriques for twenty months, half of which were new.

Bottled:

5,960 bottles were filled in May 2021.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 14 % vol.

Acidity: malolactic fermentation: 5.5 g/l

Description and food recommendations:

Bright dark purple-red. Red and black berry fruits, oriental spices, leather and tobacco characterise the many-faceted aroma. The assertive tannins give the wine a dense structure and are velvety in the young wine. The potential for development is already apparent and the persistent fruit in the finish most promising.

Enjoy at optimum maturity from 2021 to 2032.

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

It is best enjoyed as the climax of a festive meal and as a "meditation wine".



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