



Grape varieties:

Pinot Blanc 45 %, Chardonnay 33 %, Sauvignon Blanc 22 %

Site and soil:

The grapes come partly from our more recent vineyards in Mareit and partly from our suppliers, who also work to biodynamic principles and have certification as organic growers.

Vintage:

2020 brought us an early harvest with good qualities and nice quantities. The new shoots appeared not very early, but a very warm spring and a balanced summer were optimal for the development of the vines, so that we already started harvesting on 25 August. During the harvest, there were repeated phases of rain, but with our quickness and our meticulous selection work, we were able to bring very good qualities into the cellar. The grapes grown on our more recently planted La Manina sites were harvested in the middle of September. The yield was 60 hl per hectare.

Winemaking:

Grapes were de-stemmed and left to macerate in the press for six hours to leach out aroma substances and body from the skins. Fermentation took place in oak and stainless steel tanks with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for six months to enable the aromas and flavour to evolve.

Bottled:

32.000 bottles were filled in April 2021.

Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation: 5.1 g/l

Description and food recommendations:

Bright yellow with greenish reflexes. Ripe fruit flavours of quince, lychee and pink grapefruit with fresh herbal aromas of sage and mint. A light wine offering irresistible quaffability.

Ready to drink but will also keep until 2024.

Serve: lightly chilled but not cold, 46 - 50 °F

Enjoy with a roasted fillet of salmon with a herb breadcrumb topping, starters and white meats.



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