



Grape varieties:

Merlot, Cabernet, Pinot Noir, Petit Verdot, Lagrein, Tempranillo, Syrah

Site and soil:

Our best red wine sites in Manincor, at Seehof, Panholzerhof and in Mazzon, between 250 and 500 m above sea-level, with strong clayey soils interspersed with limestone gravel and other glacial rock deposits.

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. From mid-September to mid-October, we were able to harvest all our red wine varieties at the best time. The yield was 47 hl per hectare.

Winemaking:

La Rose de Manincor is the result of the top red wine batches being made by the saignée method, i.e. bleeding off a proportion of wine after only short contact with the skins – in this case 6 to 12 hours; it increases the ratio of skins to juice in the vat in order to obtain a red wine with more colour and tannin. Consequently the composition and character of the rosé wine may vary slightly from year to year. The lightly coloured juice so obtained is fermented in oak barrels partially using yeasts occurring naturally on the grapes. The young wine is subsequently matured on the fine lees to allow the aromas and flavour to develop.

Bottled:

38.800 bottles were filled in April 2021.

Analytical data:

Residual sugar: 1.4 g/l

Alcohol: 13.5 % vol.

Acidity: malolactic fermentation: 5.9 g/l

Description and food recommendations:

Bright salmon red in colour with a bouquet reminiscent of raspberry and cherry, juicy and creamy on the palate, excellent length with a mineral-fruity after-taste.

Enjoy at optimum maturity from early summer 2020 to the end of 2023.

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

An excellent match for well-seasoned first courses, fried or smoked fish as well as dishes of white and grilled meats.



MANINCOR