

**Grape variety:**

Petit Manseng

**Site and soil:**

Mazzon close to Kaltern, an extensive south-facing mountainside terrace at an altitude of 400 m above sea level, sunny and breezy and ideal for allowing grapes to hang long after the normal harvest period. 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.

**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. For our sweet wine, the conditions were ideal in that wonderful noble rot set in, and in the middle of February we harvested Petit Manseng grapes with a perfect sugar concentration.

**Winemaking:**

Given that some of the berries contained very little liquid it took eight hours to extract the juice. Fermentation took place in oak barrels with yeasts occurring naturally on the grapes and proceeded very slowly. After several months the fermentation stopped of its own accord once the alcohol level had reached 8,5 % by volume. The 'natural' result is an optimum balance between alcohol, acidity and residual sugar.

**Bottled:**

4,600 half bottles were filled in June 2019.

**Analytical data:**

Residual sugar: 274 g/l

Alcohol: 8.5 % vol.

Acidity: 11.3 g/l

**Description and food recommendations:**

Scintillating golden straw yellow with accentuated fruit on the nose reminiscent of mango, lychee and dried apricots, complex and deep with elegant hints of honey and botrytis and an excellent interplay between sweetness and acidity on the palate.

Enjoy at optimum maturity from 2019 to the end of 2029.

Serve: chilled, at 46 - 50 °F

Delicious savoured with delicate desserts or with cheese at the end of a meal.



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