



Grape varieties:

Pinot Blanc 57 %, Chardonnay 28 %, Sauvignon Blanc 15 % (Terlaner DOC)

Site and soil:

Two-thirds of the grapes come from the “Lieben Aich” site at Terlan and one third from the “Campan” vineyard at Kaltern. Our Lieben Aich vineyard at Terlan is on a warm, west-facing slope at an altitude of 300 metres above sea level where the soil is well-drained consisting of sand with a bedrock of eroded porphyry. Kaltern Campan is a cool, east-facing mountainside site at an altitude of 500 m above sea level where the soils are rich with clay and morainal 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. The grape harvest was ideally timed in both Terlan and Campan, with the grapes at full maturity and in perfect health. The yield was 48 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 was done in oak barrels with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for nine months to enable the aromas and flavour to evolve.

Bottled:

45,500 bottles were filled in June 2021.

Analytical data:

Residual sugar: 0,8 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation: 6.2 g/l

Description and food recommendations:

Full yellow with green reflexes. The nose is characterised by an aroma of apple, apricot and a hint of sage; tightly-knit, elegant and mellow on the palate with refreshing acidity on the finish.

Enjoy at optimum maturity from summer 2021 to the end of 2027.

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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