

Grape variety:

Sauvignon Blanc

Site and soil:

The "Liebeneich" site at Terlan, a south-west facing slope at an altitude of 300 m above sea level where the micro climate is mild and breezy and soils are porous with a high mineral content consisting of sand and clay mixed with eroded porphyry.

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. We harvested our Sauvignon Blanc grapes at full maturity in the middle of September. Aromatic intensity, sugar concentration and acidity level were ideal. At 35 hl per hectare, the yield was very low.

Winemaking:

The grapes were de-stemmed, after which the juice and solid parts (minus stalks) were left to macerate in the press for twelve hours in order to leech from the skins a maximum of aroma substances and extract. Fermentation was spontaneous and took place in oak using yeasts occurring naturally in the vineyard. The young wine was matured in oak barrels on the fine lees for nine months to allow its aromas and flavour to develop.

Bottled:

12.500 bottles were filled in July 2020.

Analytical data:

Residual sugar: 0.6 g/l Alcohol: 14 % vol. Acidity: 6.5 g/l

Description and food recommendations:

Scintillating golden yellow in the glass. The aroma is intense reminiscent of tropical fruits, mango, papaya and passion fruit, full-bodied only on the middle-palate, otherwise mineral-like reminiscent of wet stones with juicy acidity finishing long with flinty notes.

Enjoy at optimum maturity from autumn 2020 to the end of 2027.

Serve: lightly chilled, 46 - 50 °F; in its youth the wine will benefit from decanting; serve in Burgundy glasses. Delicious with shellfish and crustaceans, grilled sea fish and white meats.



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