



#### **Grape varieties:**

Merlot 39 %, Cabernet Franc 33 %, Tempranillo 8 %, Petit Verdot 8 %, Cabernet Sauvignon 7 %, Syrah 5 %

#### **Site and soil:**

Our finest sites in the Manincor estate, at the “Seehof” and “Panholzerhof”: south-east facing overlooking the Lake of Kaltern at an altitude of 250 – 280 m above sea level. Rich soils consisting of sand and clay mixed with limestone gravel and morainal debris.

#### **Vintage:**

2021 was a relatively late year. The harvest began on September 13 with Sauvignon Blanc in Lieben Aich and ended on October 20 with Cabernet Sauvignon in Manincor. The ripening period in particular was characterised by almost perfect weather, with sunny days and clear nights where it cooled down properly. So, the year 2021 is all about balance. Physiological ripeness, sugar ripeness and acidity are in an optimal balance. Ripe fruit, cool character and moderate alcohol characterise the vintage.

From beginning to mid-October, we harvested Tempranillo, Merlot, Syrah, Cabernet Franc, Petit Verdot and Cabernet Sauvignon according to maturity. The physiological maturity was almost perfect, sugar maturity and acidity in an ideal range. A very balanced vintage. The yield per hectare was 43 hl.

#### **Winemaking:**

Each batch was crushed separately and the spontaneous fermentation with the skins took place in open-top oak vats. Skin contact was limited to ten to twenty days, depending on the variety. In view of the year’s cool weather, the focus was placed on finesse and elegance. The young wine was matured for eighteen months in barriques, one-third of which were new. The individual wines are only blended shortly before filling.

#### **Bottled:**

23,400 bottles were filled.

#### **Analytical data:**

Residual sugar: 1.3 g/l

Alcohol: 14 % vol.

Acidity: 5.0 g/l

#### **Description and food recommendations:**

Bright, full cherry red. On the nose the wine is reminiscent of ripe cherry, liquorice and wild herbs; the smooth, ripe tannins give the wine an especially harmonious mouth-feel with tangy fresh herbs on the finish.

Enjoy at optimum maturity from 2023 to the end of 2031.

Serve: just below room temperature, 60 - 64 °F; in its youth the wine will benefit from decanting; savour from medium-large Bordeaux glasses.

It is an excellent match for venison and game, well-seasoned red meats and piquant hard cheeses.

#### **Our claim**

Biodynamic

Respekt-BIODYN

Vegan



# MANINCOR