Grape Varieties:
Cabernet Franc 35 %, Merlot 35 %, Syrah 9 %, Tempranillo 8 %, Petit Verdot 7 %, Cabernet Sauvignon 6 %

Vineyards and Soils:
Our finest red wine vineyards are located in Manincor, at Seehof and Panholzerhof: southeast-facing slopes with lake views at elevations of 250–280 m above sea level. Powerful sandy loam soils, interwoven with limestone gravel and glacial deposits, shape the character of the wines.

Vintage:
2023 was a challenging year with far-from-easy climatic conditions. Thanks to dedication and meticulous attention to detail, we ultimately achieved excellent results. Our vines coped well with both the wet spring and the hot, dry summer, while the golden autumn brought perfect ripeness.
Physiological ripeness, sugar maturity and acidity are in ideal balance. Ripe fruit, a cool character and moderate alcohol define the vintage.
Harvest took place from late September to mid-October, with Tempranillo, Merlot, Syrah, Cabernet Franc, Petit Verdot and Cabernet Sauvignon picked successively. Physiological ripeness was nearly perfect, with sugar and acidity levels in an ideal range. A vintage of exceptional balance and finesse. Yield amounted to 48 hl/ha.

Vinification:
Each batch was vinified separately. Fermentation took place spontaneously with indigenous yeasts in wooden vats. Maceration lasted between 10 and 20 days, depending on the variety. In line with our philosophy, the focus was on finesse and elegance.
The wine was aged for 18 months in barriques, half of them new. Blending of the individual wines took place only shortly before bottling.

Bottling:
25,770 bottles and 809 magnums

Analysis:
Residual sugar: 1.0 g/l
Alcohol: 14% vol
Acidity: 5.1 g/l

Tasting Notes and Drinking Reccomendation:
Bright, intense cherry red. Aromas of ripe cherries, liquorice and wild herbs dominate the bouquet. The gentle tannin structure creates a particularly harmonious mouthfeel, carried by spicy herbal freshness on the finish.
Optimal drinking window from 2026 until the end of 2034.
Serving temperature: 16–18 °C. Decant only in its youth for optimal enjoyment and serve in medium-sized Bordeaux glasses.
Pairs beautifully with game, well-seasoned roasted (red) meats and spicy hard cheeses..

Our Commitment:
Biodynamic
Respekt-BIODYN
Vegan

MANINCOR
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