

**Grape varieties:**

Cabernet Franc 72 %, Merlot 28 %

Site and soil:

The "Tatzenschrot" site in the Manincor estate, a south-east facing slope at an altitude of 250 m above sea level, is planted with our oldest Merlot vines and is one of the warmest sites in the whole of South Tyrol, predestined for the production of top red wines.

The Cabernet Franc comes from the Seehof vineyard where the soils consisting of clay, lime and gravel yield wines with power and finesse.

Vintage:

2022 gave us a lot of pleasure as winegrowers. An early year, warm in summer, with sufficient and well-distributed rainfall, cool nights and sunny days in autumn. High physiological ripeness, intense flavours, crisp acidity, balanced alcohol. The best conditions for long-lasting wines with tension and nerve. 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 Cabernet Franc and Merlot 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 32 hl.

Winemaking:

Spontaneous fermentation with the skins took place in upright open-top oak vats. The grapes were so healthy that we were able to prolong the skin contact including post fermentation maceration to four weeks in order to extract as many assertive but supple tannins as possible. The wine matured in barriques for twenty months, half of which were new.

Bottled:

3,400 standard bottles and 212 magnum were filled.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 13.5 % vol.

Acidity: malolactic fermentation: 5.2 g/l

Description and food recommendations:

Bright dark purple-red. Red and black berry fruits, oriental spices, leather and tobacco characterise the many-faceted aroma. The assertive tannins give the wine a dense structure and are velvety in the young wine. The potential for development is already apparent and the persistent fruit in the finish most promising.

Enjoy at optimum maturity from 2025 to 2035.

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

It is best enjoyed as the climax of a festive meal and as a "meditation wine".

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR