



Grape varieties:

Cabernet Franc 87 %, Merlot 13 %.

Site and soil:

The Cabernet Franc comes from our highest vineyard on the Manincor hill, the “Langeben,” where the vines, in this cooler location, develop particularly delicate, precise fruit and elegant spice. The small proportion of Merlot comes from the heart of the Tatzen-schroat, a warm southeast-facing slope at 250 meters above sea level, which is planted with our oldest Merlot vines and lends the wine additional depth, richness, and smoothness.

Vintage:

2023 was a challenging year with weather conditions that were anything but easy. Through hard work and meticulous attention to detail, we ultimately achieved excellent results. Our vines coped well with both the wet spring and the hot, dry summer, and the golden autumn helped us achieve perfect ripeness. Physiological ripeness, sugar ripeness, and acidity are in optimal balance. Ripe fruit, a cool character, and moderate alcohol levels characterize this vintage.

We harvested the Cabernet Franc and Merlot from early to mid-October. Physiological ripeness was nearly perfect, with sugar ripeness 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:

2,844 standard bottles and 197 magnum were filled.

Analytical data:

Residual sugar: 0.7 g/l

Alcohol: 14 % vol.

Acidity: malolactic fermentation: 5.1 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 2026 to 2036.

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

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