

**Grape varieties:**

Souvignier Gris 63 %, Bronner 28 %, Muscaris 9 %

Site and soil:

High above Merano, between 630 and 730 metres above sea level, steep and stony, lovingly terraced. Barren soil on granite rock, south-facing with sun from morning to night and cool downdraughts at night.

Vintage:

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

We were able to harvest our grapes for the Ebeneich at the end of September. The yield per hectare was 35 hectolitres.

Winemaking:

Whole-cluster pressing, extremely delicate with only 55% juice yield. Fermentation takes place in wooden barrels with the grapes' own yeasts. The aroma and flavour are refined during the 10-month maturation on the fine lees.

Bottled:

4,560 bottles were filled.

Analytical data:

Residual sugar: 0.7 g/l

Alcohol: 13.5 % vol.

Acidity: malolactic fermentation: 5.4 g/l

Description and food recommendations:

Bright, lively golden yellow in the glass. Fruity flavours of quince and mirabelle plums, mineral notes of wet stone. Full-bodied and complex on the palate, but then taut and with a salty minerality.

Enjoy at optimum maturity from early summer 2024 to the end of 2031.

Serve: cool but not chilled, 53 - 57 °F

Goes well with fine fish dishes, shellfish and crustaceans, as well as vegetarian dishes, especially asparagus, and is also perfect with aromatic cheeses.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR