

**Grape varieties:**

Souvignier Gris 68 %, Bronner 32 %

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:

2024 was extremely challenging for a biodynamic winegrower. The exceptionally wet months of May, June and July brought us immense peronospora and oidium pressure, so we had to struggle even with the Piwi varieties, which are generally resistant. Our professionalism and the experience we've gained over the past few years allowed us to weather this difficult phase with almost no damage. The short, hot weeks from mid-July through late August, followed by beautiful fall weather through late September, yielded magnificent white wines and Pinots. The wines of this vintage are characterized by liveliness, tension, crisp acidity, and moderate alcohol.

The grape yield in 2024 was significantly reduced due to late frost, but the quality of the grapes exceeded all expectations. Expressive, with clear aromas and crisp acidity.

We were able to harvest our grapes for the Ebeneich at the end of September. The yield per hectare was 27 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:

2,949 bottles were filled.

Analytical data:

Residual sugar: 1.3 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 5.6 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 2026 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



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