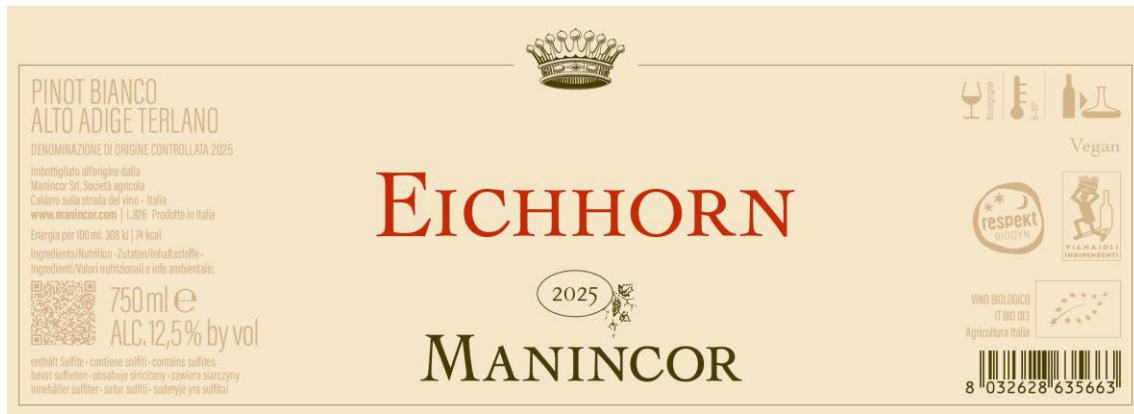


**Grape variety:**

Pinot Blanc

Vineyard and soil:

Terlan Lieben Aich – Eichhorn Vineyard

A southwest-facing slope at around 300 metres above sea level, characterised by a mild, airy microclimate.

The soil is poor and permeable, composed of sandy porphyry weathering – the site with the most pronounced mineral structure among our soils.

Vintage:

The 2025 vintage began with early budbreak and a warm spring, which ensured rapid and uniform development of the vines. Flowering also took place under very good conditions. July and August brought plenty of sunshine and summer warmth, without any prolonged periods of extreme heat. Regular rainfall ensured a good water supply and allowed for continuous and balanced ripening of the grapes.

The rainfall in September required close attention and rigorous selection during the harvest. Overall, 2025 produced very expressive white wines with ripe fruit, more body and smoothness than the previous year, yet at the same time with lovely freshness, vibrancy, and mineral precision. We were able to harvest our grapes for the Eichhorn before mid-September. The yield per hectare was 43 hl.

Vinification:

Some of the grapes were gently pressed as whole clusters, while the rest were destemmed and macerated on the skins for several hours before pressing to extract additional aromas and structure. Fermentation took place spontaneously with the grapes' own yeasts in wooden barrels. The wine then aged on its fine lees in the barrel for one year, allowing the fruit, minerality, and complexity to develop further.

Bottling:

14,250 bottles and 218 magnums were filled.

Analysis:

Residual sugar: 1.3 g/l

Alcohol: 12.5 % Vol.

Acidity: 5.3 g/l

Description & serving suggestion:

A bright, rich yellow in the glass. On the nose, ripe aromas of yellow apple and pear, accompanied by white flowers and subtle mineral notes reminiscent of wet limestone. On the palate, it is powerful and juicy with ripe fruit, delicate creaminess, and a dense structure. The lively, mineral-driven acidity provides tension and balance. A long, complex fruity finish. Optimal drinking window: 2027 through late 2037.

Serving temperature: 8–10 °C. For optimal enjoyment, especially when young, decanting and serving in Burgundy glasses is highly recommended.

Pairs excellently with delicate fish dishes, shellfish, and crustaceans, as well as vegetarian dishes; it harmonizes particularly well with aromatic cheeses.

Our commitment:

Biodynamic, Respekt-BIODYN, Vegan



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