



Grape varieties:

Merlot 41 %, Lagrein 38 %, Cabernet 21 %

Site and soil:

The Manincor estate and the "Panhöf", both sites are south-east facing overlooking the Lake of Kaltern at an altitude of 250 m above sea level; soils are rich comprising sand and clay mixed with lime-stone gravel and other morainal deposits. These vineyards are among the warmest in all South Tyrol, pre-destined for the production of great red wines.

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.

From end of September to mid of October we were able to harvest our Merlot, Lagrein and Cabernet Franc one after the other with perfect timing. The yield was 53 hl per hectare.

Winemaking:

Grapes from each parcel of vineyard were crushed separately and fermented in a mixture of oak and cement vats and stainless steel tanks using yeasts occurring naturally in the vineyard. Skin contact lasted ten days and was rigorously controlled, during which time the cap of skins was pushed down into the fermenting liquid daily as it rose to the surface in order to extract velvety, assertive but ripe tannins. Fresh fruit and elegance are the main qualities we strive for in this wine. The young wine was transferred into oak barrels of varying sizes where it matured for twelve months.

Bottled:

76,500 standard bottles and 1,460 magnums were filled.

Analytical data:

Residual sugar: 1.2 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation; 5.4 g/l

Description and food recommendations:

Concentrated bright ruby. A rich, seductive berry fruit and spice nose leads to a remarkably succulent, well-structured palate of white and black pepper, dark chocolate, liquorice and damson with silky-textured tannins. Almost Burgundian in its drinkability. Enjoy at optimum maturity from 2025 to the end of 2030.

Serve: just below room temperature, 60 - 64 °F

Delicious to accompany well-seasoned Mediterranean first courses, peppered lamb steaks and other dishes of fried or grilled red meat.

Our claim:

Biodynamic

Vegan



MANINCOR