



Grape varieties:

Lagrein 41 %, Merlot 29 %, Cabernet Franc 17 %, Petit Verdot 5 %, Tempranillo 4 %, Syrah 4 %

Site and soil:

The Manincor estate and the "Panholzerhof", 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 limestone 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:

2024 proved to be extremely challenging for biodynamic viticulture. The exceptionally wet months of May, June and July brought intense pressure from downy and powdery mildew. Thanks to our professionalism and the experience gained over recent years, we managed to navigate this difficult period with minimal losses.

A short, hot stretch from mid-July to the end of August followed by a beautiful autumn until late September resulted in superb white wines and Pinots. For the late-ripening grape varieties used in the Conte blend, however, the situation was considerably more demanding.

Nevertheless, thanks to our rigorous selection process and the deliberate decision not to include the full-bodied wines such as Castel Campan and Rubatsch, we have succeeded in producing a wine with character, tension, crisp acidity and moderate alcohol content. For this reason, the blend of grape varieties is, exceptionally, somewhat different this year.

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:

84,000 standard bottles, 1,380 magnums, 112 jeroboams and 23 five-litre bottles were filled.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation; 5.7 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 2026 to the end of 2031. 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