



Grape varieties:

Various varieties of the Vernatsch family; old vines.

Site and soil:

Vigna “der Keil” (monopole) at an altitude of 250 m above sea level; south-facing sites overlooking the Lake of Kaltern, among the warmest in all South Tyrol. The old vines are pergola-trained and grown in sandy-clay soils rich in calcium carbonate.

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. Our professionalism and experience in recent years allowed us to survive this difficult phase almost unscathed. The short, hot weeks from mid-July to the end of August, followed by fine autumn weather until the end of September, gave us great white wines and Pinots. Nerve, tension, crisp acidity and moderate alcohol characterise the wines of the vintage.

Mid-September we were able to harvest our Vernatsch at the best time. The average yield per hectare was 30 hl.

Winemaking:

The grapes were de-stemmed and crushed and fermented in open wooden vats, partially using yeasts naturally occurring on the grapes. Skin contact lasted one week at relatively low temperatures (24° C) with the skins being gently pushed down in the embryonic wine once per day. The aroma and flavour of the wine were refined during five months’ maturation on the fine lees in a large oak barrels.

Bottled:

11,800 standard bottles were filled.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 12.5 % vol.

Acidity: malolactic fermentation: 5.2 g/l

Description and food recommendations:

Bright soft-hued ruby. Delicately fruity on the nose reminiscent of cherry and toasted almonds, juicy on the palate, extremely “quaffable” and elegant on the finish.

Enjoy at optimum maturity from early summer 2025 to the end of 2028.

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

Goes especially well with South Tyrolean platters of cold cuts (speck), ideal for social drinking, perfect for a big bowl of pasta or any dish based on tomato, garlic and olive oil, white meats though also fried fish.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR