



Grape varieties:

Pinot Blanc 53 %, Chardonnay 29 %, Sauvignon Blanc 18 % (Terlaner DOC)

Site and soil:

Two-thirds of the grapes come from the “Lieben Aich” site at Terlan and one third from the “Campan” vineyard at Kaltern. Our Lieben Aich vineyard at Terlan is on a warm, west-facing slope at an altitude of 300 metres above sea level where the soil is well-drained consisting of sand with a bedrock of eroded porphyry. Kaltern Campan is a cool, east-facing mountainside site at an altitude of 500 m above sea level where the soils are rich with clay and morainal deposits.

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. From mid of September to mid of October, we were able to harvest our grapes for the “la Contessa”. The yield was 55 hl per hectare.

Winemaking:

Grapes were de-stemmed and left to macerate in the press for six hours to leach out aroma substances and body from the skins. Fermentation was done in oak barrels with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for nine months to enable the aromas and flavour to evolve.

Bottled:

69,200 standard bottles and 430 magnums were filled.

Analytical data:

Residual sugar: 1.2 g/l

Alcohol: 12.5 % Vol.

Acidity: malolactic fermentation: 6.0 g/l

Description and food recommendations:

Full yellow with green reflexes. The nose is characterised by an aroma of apple, apricot and a hint of sage; tightly knit, elegant and mellow on the palate with refreshing acidity on the finish.

Enjoy at optimum maturity from summer 2025 to the end of 2031.

Serve: lightly chilled but not cold, 46 - 50 °F

Enjoy with a roasted fillet of salmon with a herb breadcrumb topping, starters and white meats.

Our claim

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR