



#### Grape varieties:

Pinot Blanc 55 %, Chardonnay 28 %, Sauvignon Blanc 17 % (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:

The 2025 vintage began with early bud break and a warm spring, with flowering already taking place in mid-May. July and August brought plenty of sunshine and moderate rainfall – ideal conditions for healthy, vibrant grapes and promising ripening. By the end of August, everything pointed towards an exceptional vintage. Rain periods in September brought additional challenges, but thanks to precise vineyard work, experience and careful hand harvesting, we were able to bring in grapes of excellent quality. The wines show freshness, balance and expression, reflecting once again the diversity and strength of our vineyards – a vintage full of character, elegance and depth. From early September through late September, we were able to harvest our grapes for “La Contessa.” The yield per hectare was 57 hl.

#### 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:

56,300 standard bottles and 786 magnums were filled.

#### Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 12,5 % Vol.

Acidity: malolactic fermentation: 6.3 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 2026 to the end of 2036.

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