

**Grape varieties:**

Pinot Blanc 44 %, Chardonnay 38 %, Sauvignon Blanc 18 %

Site and soil:

The grapes come partly from our more recent vineyards in Mareit and partly from our suppliers, who also work to biodynamic principles and have certification as organic growers.

Vintage:

2022 gave us a lot of pleasure as winegrowers. An early year, warm in summer, with sufficient and well-distributed rainfall, cool nights and sunny days in autumn. High physiological maturity, intense aromas, crisp acidity, balanced alcohol. Best conditions for long-lived wines with tension and nerve.

The grapes grown on our more recently planted La Manina sites were harvested from mid to end of September. The yield was 57 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 took place in oak and stainless steel tanks with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for six months to enable the aromas and flavour to evolve.

Bottled:

36,800 bottles were filled.

Analytical data:

Residual sugar: 1.4 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation: 6.3 g/l

Description and food recommendations:

Bright yellow with greenish reflexes. Ripe fruit flavours of quince, lychee and pink grapefruit with fresh herbal aromas of sage and mint. A light wine offering irresistible quaffability.

Ready to drink but will also keep until 2026.

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

Vegan



MANINCOR