

**Grape varieties:**

Pinot Blanc 43 %, Chardonnay 36 %, Sauvignon Blanc 21 %

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:

2023 was a challenging year with climatic conditions that were anything but easy. Through hard work and meticulous attention to detail, we ultimately achieved great results. Our vines coped well with both the wet spring and the hot and dry summer, and the golden autumn helped us achieve perfect ripeness. Physiological ripeness, sugar ripeness and acidity are in perfect balance. Ripe fruit, cool character and moderate alcohol characterise the vintage.

The grapes grown on our more recently planted La Manina sites were harvested at the beginning of September. The yield was 65 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:

44,000 standard bottles and 220 magnums were filled.

Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation: 5.6 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 2027.

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