



Grape varieties:

Merlot 36 %, Cabernet Franc 28 %, Pinot Noir 12 %, Tempranillo 6 %, Cabernet Sauvignon 5 %, Lagrein 5 %, Syrah 5 %, Petit Verdot 3 %

Site and soil:

Our best red wine sites in Manincor, at Seehof, Panholzerhof and in Mazzon, between 250 and 500 m above sea-level, with strong clayey soils interspersed with limestone gravel and other glacial rock deposits.

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. From mid-September to the end of October, we were able to harvest all our red wine varieties at the best time. The average yield per hectare was 45 hl.

Winemaking:

La Rose de Manincor is the result of the top red wine batches being made by the saignée method, i.e., bleeding off a proportion of wine after only short contact with the skins – in this case 6 to 12 hours; it increases the ratio of skins to juice in the vat in order to obtain a red wine with more colour and tannin. Consequently, the composition and character of the rosé wine may vary slightly from year to year. The lightly coloured juice so obtained is fermented in oak barrels partially using yeasts occurring naturally on the grapes. The young wine is subsequently matured on the fine lees to allow the aromas and flavour to develop.

Bottled:

36,800 bottles were filled.

Analytical data:

Residual sugar: 1.8 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 6.1 g/l

Description and food recommendations:

Bright salmon red in colour with a bouquet reminiscent of raspberry and cherry, juicy and creamy on the palate, excellent length with a mineral-fruity after-taste.

Enjoy at optimum maturity from early summer 2023 to the end of 2026.

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

An excellent match for well-seasoned first courses, fried or smoked fish as well as dishes of white and grilled meats.

Our claim

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR