



Grape varieties:

Merlot 35%, Cabernet Franc 30%, Pinot Noir 14%,
Tempranillo 6%, Syrah 6%, Lagrein 5%, Petit Verdot 4%

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:

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.

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 53 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:

43,600 standard bottles and 420 magnums were filled.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 6.0g/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 2024 to the end of 2027.

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