



Grape varieties:

Cabernet Franc 36%, Merlot 30%, Pinot Noir 21%,
Tempranillo 5%, Syrah 4%, 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:

2024 was extremely challenging for a biodynamic winegrower. The exceptionally wet months of May, June and July brought us immense peronospora and oidium pressure. Our professionalism and experience in recent years allowed us to survive this difficult phase almost unscathed. The short, hot weeks from mid-July to the end of August, followed by fine autumn weather until the end of September, gave us great white wines and Pinots. Nerve, tension, crisp acidity and moderate alcohol characterise the wines of the vintage.

The reds for our La Rose de Manincor were harvested from mid-September to the beginning of October. The yield per hectare was 50 hectolitres.

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:

45,000 standard bottles and 420 magnums were filled.

Analytical data:

Residual sugar: 1.1 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 5.8g/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 2025 to the end of 2028.

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