

**Grape varieties:**

Cabernet Franc 30%, Merlot 25%, Pinot Noir 20%, Schiava 13%, Tempranillo 4%, Syrah 4%, Petit Verdot 4%

Vineyard and soil:

Our finest red wine vineyards at Manincor, Seehof, Panholzerhof and in Mazzon, situated between 250 and 500 meters above sea level. The soils are rich clay, interwoven with limestone gravel and other glacial deposits.

Vintage:

The 2025 vintage began with early bud break and a warm spring, with flowering already taking place in mid-May. July and August brought plenty of sunshine and moderate rainfall – ideal conditions for healthy, vibrant grapes and promising ripening. By the end of August, everything pointed towards an exceptional vintage. Rain periods in September brought additional challenges, but thanks to precise vineyard work, experience and careful hand harvesting, we were able to bring in grapes of excellent quality. The wines show freshness, balance and expression, reflecting once again the diversity and strength of our vineyards – a vintage full of character, elegance and depth.

The grapes for La Rose de Manincor were harvested from mid-September to early October with yields of around 50 hl per hectare.

Vinification:

La Rose de Manincor is created each year from the finest red wine parcels of the vintage, meaning the blend and character may vary slightly from year to year. Part of the must is obtained through a short maceration followed by saignée, while another part is produced by direct pressing of whole grapes. Fermentation takes place partly in wooden barrels and partly in stainless steel tanks, partly with indigenous yeasts. During approximately five months of ageing on the fine lees, aromas and structure develop further, gaining complexity and finesse.

Bottling:

44,340 bottles and 387 magnums were bottled.

Technical data:

Residual sugar: 0.9 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation, 5.3 g/l

Tasting notes and serving recommendation:

Long on the palate, with fine tannins and a mineral-fruity finish.

Best enjoyed from early summer 2025 until the end of 2028.

Serving temperature: 8–10 °C.

A versatile food companion, pairing particularly well with spicy appetizers, fried or smoked fish, as well as light or grilled meats.

Our commitment:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR