

**Grape variety:**

Sauvignon Blanc

Site and soil:

The “Lieben Aich” site at Terlan, a south-west facing slope at an altitude of 300 m above sea level where the micro climate is mild and breezy and soils are porous with a high mineral content consisting of sand and clay mixed with eroded porphyry.

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.

In the mid of September, we harvested fully mature Sauvignon grapes from the Lieben Aich vineyard. They were golden-yellow in colour with yellow fruit aromas and a perfect sugar-acid balance. At 39 hl per hectare, yield was also very satisfactory.

Winemaking:

The grapes were de-stemmed, after which the juice and solid parts (minus stalks) were left to macerate in the press for twelve hours in order to leech from the skins a maximum of aroma substances and extract. Fermentation was spontaneous and took place in oak using yeasts occurring naturally in the vineyard. The young wine was matured in oak barrels on the fine lees for ten months to allow its aromas and flavour to develop.

Bottled:

4,800 standard bottles and 217 magnums were filled.

Analytical data:

Residual sugar: 0.3 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 6.3 g/l

Description and food recommendations:

Scintillating golden yellow in the glass. The aroma is intense reminiscent of tropical fruits, mango, papaya and passion fruit, full-bodied only on the middle-palate, otherwise mineral-like reminiscent of wet stones with juicy acidity finishing long with flinty notes. Complex with minerality and ripe fruit on the finish.

Enjoy at optimum maturity from 2024 to 2034.

Serve: lightly chilled, 51 - 55 °F; in its youth the wine will benefit from decanting; serve in Burgundy glasses. Delicious with shellfish and crustaceans, grilled sea fish and white meats.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR