



Grape varieties:

Pinot Blanc 51 %, Chardonnay 31 %, Sauvignon Blanc 18 % (Terlaner DOC)

Site and soil:

Two-thirds of the grapes come from the “Lieben Aich” site at Terlan and one third from the “Campan” vineyard at Kaltern. Our Lieben Aich vineyard at Terlan is on a warm, west-facing slope at an altitude of 300 metres above sea level where the soil is well-drained consisting of sand with a bedrock of eroded porphyry. Kaltern Campan is a cool, east-facing mountainside site at an altitude of 500 m above sea level where the soils are rich with clay and morainal deposits.

Vintage:

2021 was a relatively late year. The harvest began on September 13 with Sauvignon Blanc in Lieben Aich and ended on October 20 with Cabernet Sauvignon in Manincor. The ripening period in particular was characterised by almost perfect weather, with sunny days and clear nights where it cooled down properly. So, the year 2021 is all about balance. Physiological ripeness, sugar ripeness and acidity are in an optimal balance. Ripe fruit, cool character and moderate alcohol characterise the vintage. From mid to late September, we were able to harvest our grapes for the Réserve della Contessa. The yield was 53 hl per hectare.

Winemaking:

Grapes were de-stemmed and left to macerate in the press for six hours to leach out aroma substances and body from the skins. Fermentation was done in oak barrels with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for nine months to enable the aromas and flavour to evolve.

Bottled:

59,200 bottles were filled.

Analytical data:

Residual sugar: 1.5 g/l

Alcohol: 13.5 % Vol.

Acidity: malolactic fermentation: 7.0 g/l

Description and food recommendations:

Full yellow with green reflexes. The nose is characterised by an aroma of apple, apricot and a hint of sage; tightly knit, elegant and mellow on the palate with refreshing acidity on the finish.

Enjoy at optimum maturity from summer 2022 to the end of 2028.

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

Enjoy with a roasted fillet of salmon with a herb breadcrumb topping, starters and white meats.

Our claim

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR