



Grape varieties:

Chardonnay 93 %, Viognier 3 %, Sauvignon 4 %

Site and soil:

The grapes come in equal parts from Terlan Lieben Aich and Kaltern Mazzon.

Lieben Aich: a warm west-facing slope at 300 m, with poor sandy soils over weathered porphyry.

Mazzon-Leiten: Chardonnay and Viognier planted on steep slopes of up to 100%, southwest exposure at 350–400 m, on calcareous, loamy loess soils with a unique microclimate.

Vintage:

The 2025 vintage began with early, healthy budbreak and an above-average warm spring. By mid-May, the vines were already in full bloom. July and August brought plenty of sunshine and summer warmth, though without extreme heat. Regular, moderate rain-fall provided the vines with optimal moisture and ensured very even ripening. Until the end of August, everything pointed to an exceptional vintage.

The rainy spells in September subsequently required swift action and precise selection during the harvest. Thanks to the good health of the grapes and our experience, we were nevertheless able to produce wines of outstanding quality. The white wines of the 2025 vintage are slightly fuller-bodied and more substantial than those of 2024, with ripe fruit, crisp minerality, lovely tension, and delicate energy. The alcohol is harmoniously integrated, and the wines come across as deep, lively, and well-balanced.

By the end of August, we were already able to begin harvesting the Chardonnay grapes for our Sophie.

Vinification:

Some of the grapes were gently pressed whole, while the rest were destemmed and macerated on the skins for several hours to extract additional aromas and structure. Pressing was carried out slowly and gently. Fermentation began spontaneously with the grapes' own yeasts in wooden barrels of various sizes. The wine then aged on the fine lees for a full year, further refining its aroma, structure, and flavor.

Bottled:

21,500 bottles and 603 magnums were filled.

Analytical data:

Residual sugar: 1.8 g/l

Alcohol: 13.5 % Vol.

Acidity: malolactic fermentation: 5.7 g/l

Description and food recommendations:

A bright, rich yellow in the glass. On the nose, ripe fruit aromas of apricot, yellow peach, and orange, accompanied by acacia and linden blossoms, as well as subtle mineral notes of wet stone. On the palate, full-bodied and powerful with juicy fruit and a delicate creaminess, yet precisely structured and carried by lively freshness. Dense, well-balanced, and with lingering minerality on the finish.

Optimal drinking window: from 2027 through the end of 2037. Serving temperature: 8–10 °C. Serve in Burgundy glasses for optimal enjoyment. Pairs well with shellfish and crustaceans, poultry, and hearty fish dishes; also pairs excellently with aromatic cheeses.

Our commitment:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR