

**Grape variety:**

Sauvignon Blanc

Site and soil:

The "Liebeneich" 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. At mid-September, we were able to harvest our grapes for the Tannenberg. The yield was 39 hl per hectare.

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 nine months to allow its aromas and flavour to develop.

Bottled:

10,400 bottles were filled.

Analytical data:

Residual sugar: 1.6 g/l

Alcohol: 13,5 % vol.

Acidity: 7.1 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.

Enjoy at optimum maturity from autumn 2023 to the end of 2030.

Serve: lightly chilled, 46 - 50 °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