

**Grape variety:**

Sauvignon Blanc

Site and soil:

Lieben Aich in Terlan: a southwest-facing slope at 300 meters above sea level. A mild, airy microclimate and permeable, sandy porphyry weathered soils – our vineyard with the most pronounced mineral character.

Vintage:

For a biodynamic winegrower, 2024 proved to be extremely challenging. The exceptionally wet months of May, June, and July brought immense pressure from downy mildew and powdery mildew. Thanks to our professionalism and the experience gained over recent years, we managed to navigate this difficult phase almost unscathed. Short, hot weeks from mid-July to the end of August, followed by beautiful autumn weather through the end of September, rewarded us with outstanding white wines and Pinots. Energy, tension, crisp acidity, and moderate alcohol define the wines of this vintage.

At the beginning of September, we were able to harvest the grapes for Tannenberg.

The yield was 39 hl/ha.

Vinification:

The destemmed berries macerated for twelve hours in the press to extract aromas and structure from the skins. Fermentation took place spontaneously with indigenous yeasts in wooden barrels. During the one-year maturation on fine lees, fruit and minerality increasingly merged into a harmonious unity.

Bottled:

12,020 bottles and 221 magnums were filled.

Analytical data:

Residual sugar: 0.7 g/l

Alcohol: 12.7 % vol.

Acidity: 5.9 g/l

Description and food recommendations:

A sparkling golden yellow in the glass. On the nose, intense aromas of ripe tropical fruits such as mango, papaya, and passion fruit. On the palate, full-bodied at the center, yet delicately mineral like wet stone, with a juicy interplay of acidity. A mineral-driven length lingers on the finish.

Optimal drinking window: from 2026 until the end of 2035.

Serving temperature: 8–10 °C. For best enjoyment in youth, decant and serve in Burgundy glasses. Pairs beautifully with shellfish, grilled sea fish, and white meat.

Our commitment:

Biodynamic

Respekt-BIODYN

Vegan



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