

**Grape varieties:**

Souvignier Gris 63 %, Bronner 28 %, Muscaris 9 %

**Site and soil:**

High above Merano, between 630 and 730 metres above sea level, steep and stony, lovingly terraced. Barren soil on granite rock, south-facing with sun from morning to night and cool downdraughts at night.

**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 ripeness, intense flavours, crisp acidity, balanced alcohol. The best conditions for long-lasting wines with tension and nerve.

We were able to harvest our grapes for the Ebeneich at the end of September. The yield per hectare was 30 hectolitres.

**Winemaking:**

Whole-cluster pressing, extremely delicate with only 55% juice yield. Fermentation takes place in wooden barrels with the grapes' own yeasts. The aroma and flavour are refined during the 10-month maturation on the fine lees.

**Bottled:**

3,980 bottles were filled.

**Analytical data:**

Residual sugar: 1.3 g/l

Alcohol: 13 % vol.

Acidity: malolactic fermentation: 6.8 g/l

**Description and food recommendations:**

Bright, lively golden yellow in the glass. Fruity flavours of quince and mirabelle plums, mineral notes of wet stone. Full-bodied and complex on the palate, but then taut and with a salty minerality.

Enjoy at optimum maturity from early summer 2024 to the end of 2030.

Serve: cool but not chilled, 53 - 57 °F

Goes well with fine fish dishes, shellfish and crustaceans, as well as vegetarian dishes, especially asparagus, and is also perfect with aromatic cheeses.

**Our claim:**

Biodynamic

Respekt-BIODYN

Vegan



# MANINCOR