



#### Grape varieties:

Merlot 39 %, Cabernet Franc 33 %, Tempranillo 8 %, Petit Verdot 8 %, Cabernet Sauvignon 7 %, Syrah 5 %

#### Site and soil:

Our finest sites in the Manincor estate, at the “Seehof” and “Panholzerhof”: south-east facing overlooking the Lake of Kaltern at an altitude of 250 – 280 m above sea level. Rich soils consisting of sand and clay mixed with limestone gravel and morainal debris.

#### 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.

From beginning to mid-October, we harvested Tempranillo, Merlot, Syrah, Cabernet Franc, Petit Verdot and Cabernet Sauvignon according to maturity. The physiological maturity was almost perfect, sugar maturity and acidity in an ideal range. A very balanced vintage. The yield per hectare was 45 hl.

#### Winemaking:

Each batch was crushed separately and the spontaneous fermentation with the skins took place in open-top oak vats. Skin contact was limited to ten to twenty days, depending on the variety. In view of the year’s cool weather, the focus was placed on finesse and elegance. The young wine was matured for eighteen months in barriques, one-third of which were new. The individual wines are only blended shortly before filling.

#### Bottled:

28,150 standard bottles and 870 magnums were filled.

#### Analytical data:

Residual sugar: 1.1 g/l

Alcohol: 13.5 % vol.

Acidity: 5.2 g/l

#### Description and food recommendations:

Bright, full cherry red. On the nose the wine is reminiscent of ripe cherry, liquorice and wild herbs; the smooth, ripe tannins give the wine an especially harmonious mouth-feel with tangy fresh herbs on the finish.

Enjoy at optimum maturity from 2024 to the end of 2032.

Serve: just below room temperature, 60 - 64 °F; in its youth the wine will benefit from decanting; savour from medium-large Bordeaux glasses.

It is an excellent match for venison and game, well-seasoned red meats and piquant hard cheeses.

#### Our claim

Biodynamic

Respekt-BIODYN

Vegan



# MANINCOR