

**Grape variety:**

Pinot Blanc

Site and soil:

The "Liebeneich" site at Terlan, "Eichhorn" vineyard.

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 the end of September, we were able to harvest our grapes for the Eichhorn. The yield was 45 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 eight 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:

15,100 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 yellow in the glass. Fruity, reminiscent of ripe apple and white blossom, minerally, redolent of wet limestone. Succulent on the palate with tangy, mineral acidity finishing long with lingering fruit on the after-taste.

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 lightly flavoured fish dishes, seafood, vegetarian dishes, tangy cheeses and makes an excellent aperitif.

Our claim

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR