



Grape variety

Petit Manseng

Site and soil:

Mazzon close to Kaltern, an extensive south-facing mountainside terrace at an altitude of 400 m above sea level, sunny and breezy and ideal for allowing grapes to hang long after the normal harvest period. The soil is a mixture of sand and clay mixed with a diversity of rock, from finely eroded dolomite, porphyry, gneiss and granite to hand-sized stones.

Vintage

2021 was a relatively late year. The harvest began on September 13 with Sauvignon Blanc in Lieben Aich and ended on October 20 with Cabernet Sauvignon in Manincor. The ripening period in particular was characterised by almost perfect weather, with sunny days and clear nights where it cooled down properly. So, the year 2021 is all about balance. Physiological ripeness, sugar ripeness and acidity are in an optimal balance. Ripe fruit, cool character and moderate alcohol characterise the vintage.

For our sweet wine, the conditions were ideal in that wonderful noble rot set in, and in the middle of February we harvested Petit Manseng grapes with a perfect sugar concentration.

Winemaking

Given that some of the berries contained very little liquid it took eight hours to extract the juice. Fermentation took place in oak barrels with yeasts occurring naturally on the grapes and proceeded very slowly. After several months the fermentation stopped of its own accord once the alcohol level had reached 8,5 % by volume. The 'natural' result is an optimum balance between alcohol, acidity and residual sugar.

Bottled

3,860 bottles

Analytical data

Residual sugar: 296 g/l

Alcohol: 8.5 % vol.

Acidity: 11.4 g/l

Description and food recommendations

Scintillating golden straw yellow with accentuated fruit on the nose reminiscent of mango, lychee and dried apricots, complex and deep with elegant hints of honey and botrytis and an excellent interplay between sweetness and acidity on the palate.

Enjoy at optimum maturity from 2023 to the end of 2032.

Serve: chilled, at 46 - 50 °F

Delicious savoured with delicate desserts or with cheese at the end of a meal.

Our claim

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR