

**Grape variety:**

Pinot Noir

**Site and soil:**

Mazon, which we refer to as “Mason” to differentiate it from the larger site of the same name on the opposite side of the Adige Valley above Neumarkt. Four hectares in this south-facing mountainside terrace are planted with Pinot Noir. It is a superb site at between 400 and 450 metres altitude, sun-drenched with a constant breeze. The latter is important for Pinot Noir given that the compact clusters tend to trap moisture between the berries and make them susceptible to rot. 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:**

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 Pinot Noir at perfect maturity. The yield per hectare was 39 hl.

**Winemaking:**

Each batch of grapes was harvested and crushed separately. Fermentation was spontaneous and took place in open-top oak vats using yeasts occurring naturally on the grapes. Skin contact lasted two weeks and the skins were pushed down into the embryonic wine once a day as they rose to the surface. The young wine was transferred to barriques, only

20 % of which were new and was left to mature on the fine lees for 16 months. The wine was then blended and only the most impressive barrel contents from the highest-lying parcels planted with the oldest vines were selected to go into the Mason di Mason.

**Bottled:**

19,300 standard bottles and 435 magnums were filled.

**Analytical data:**

Residual sugar: 0.9 g/l

Alcohol: 13.5 % vol.

Acidity: malolactic fermentation: 6.0 g/l

**Description and food recommendations:**

The nose evokes ripe red and black fruits: sweet berry and cherry fruits are enveloped in the bright ruby red robe of this wine, following on to a palate full of ripe red cherries and spice, a merest hint of smoke and gentle but pleasant tannins that all mingle to produce a great and satisfying wine.

Enjoy at optimum maturity from 2024 to the end of 2031.

Serve: just below room temperature, at 60 - 64 °F; it will benefit from decanting in its youth and savoured from Burgundy glasses. Makes an excellent partner for slices of milk-fed lamb, roast salmon with a salt and soy sauce crust, roast duck and morello cherry sauce and mature soft cheese.

**Our claim**

Biodynamic

Respekt-BIODYN

Vegan



# MANINCOR