

**Grape varieties:**

Chardonnay 92 %, Viognier 4 %, Sauvignon 4 %

**Site and soil:**

The grapes are grown in equal quantities in the “Lieben Aich” site at Terlan, and in the “Mazzon” site near Kaltern. Our Lieben Aich vineyard at Terlan is on a warm, west-facing slope at an altitude of 300 metres above sea level where Chardonnay and Sauvignon thrive in well-drained soils consisting of sand and clay mixed with eroded porphyry. Chardonnay and Viognier in the Mazzon site grow in our steepest vineyard in the parcel called “Leiten” with a gradient of up to 100%. It is south-west facing at an altitude between 350 to 400 metres above sea level with a unique microclimate and soils comprising clay and loess with a high content of calcium carbonate.

**Vintage:**

2023 was a challenging year with climatic conditions that were anything but easy. Through hard work and meticulous attention to detail, we ultimately achieved great results. Our vines coped well with both the wet spring and the hot and dry summer, and the golden autumn helped us achieve perfect ripeness. Physiological ripeness, sugar ripeness and acidity are in perfect balance. Ripe fruit, cool character and moderate alcohol characterise the vintage.

At the beginning of September, we were able to harvest our grapes for the Sophie. The yield was 45 hl per hectare.

**Winemaking:**

Grapes were de-stemmed and left to macerate in the press for six hours to leach out aroma substances and body from the skins. Pressing was extremely slow and attentive, for our aim is to obtain a wine of maximum elegance. Fermentation took place in oak barrels of varying sizes using yeasts naturally occurring in the vineyards followed by a maturation period on the fine lees lasting nine months to enable the aroma and flavour to develop.

**Bottled:**

20,650 standard bottles and 452 magnum were filled.

**Analytical data:**

Residual sugar: 1.1 g/l

Alcohol: 13.5 % Vol.

Acidity: malolactic fermentation: 6.1 g/l

**Description and food recommendations:**

Bright scintillating yellow in the glass. Initially the aroma is fruity reminiscent of apricot, orange, acacia and lime blossom with an underlying mineral note of wet stone; fresh and lively in the mouth, concentrated, tasty, full though still slender; a wine of great character, density and structure, with a good acidity level and impressive persistence. Enjoy at optimum maturity from autumn 2024 to the end of 2031.

Serve: lightly chilled, 46 - 50 °F; this complex white wine will benefit from decanting and being served in Burgundy glasses. Great with oysters, salad of scallops, scampi, pike, marinated swordfish, poached turbot, sea bass. Also with goose, duck, foie gras, veal escalope, chicken or aromatic cheeses.

**Our claim:**

Biodynamic

Respekt-BIODYN

Vegan



# MANINCOR