

**Grape varieties:**

Lagrein 32 %, Merlot 47 %, Cabernet 21 %

Site and soil:

The Manincor estate and the “Panholzerhof”, both sites are south-east facing overlooking the Lake of Kaltern at an altitude of 250 m above sea level; soils are rich comprising sand and clay mixed with limestone gravel and other morainal deposits. These vineyards are among the warmest in all South Tyrol, pre-destined for the production of great red wines.

Vintage:

2019 was not a year for volume, but in terms of quality it was very good and in some cases excellent. The new shoots appeared early, but cold and wet weather in April and May held back vegetation growth to such an extent that it became a late year. A long ripening period in combination with a golden autumn finally created the conditions for a great vintage. From the end of September to the end of October we were able to harvest our Merlot, Lagrein and Cabernet Franc one after the other with perfect timing. The yield was less than 40 hl per hectare.

Winemaking:

Grapes from each parcel of vineyard were crushed separately and fermented in a mixture of oak and cement vats and stainless steel tanks using yeasts occurring naturally in the vineyard. Skin contact lasted ten days and was rigorously controlled, during which time the cap of skins was pushed down into the fermenting liquid daily as it rose to the surface in order to extract velvety, assertive but ripe tannins. Fresh fruit and elegance are the main qualities we strive for in this wine. The young wine was transferred into oak barrels of varying sizes where it matured for twelve months.

Bottled:

83,000 bottles were filled in June 2021.

Analytical data:

Residual sugar: 0.8 g/l

Alcohol: 13,5 % Vol.

Acidity: malolactic fermentation; 5.3 g/l

Description and food recommendations:

Concentrated bright ruby. A rich, seductive berry fruit and spice nose leads to a remarkably succulent, well-structured palate of white and black pepper, dark chocolate, liquorice and damson with silky-textured tannins. Almost Burgundian in its drinkability.

Enjoy at optimum maturity from 2021 to the end of 2026.

Serve: just below room temperature, 60 - 64 °F

Delicious to accompany well-seasoned Mediterranean first courses, peppered lamb steaks and other dishes of fried or grilled red meat.



MANINCOR