

TIMELESS 2011

## Wine Description

Yellow gold in the glass. In the nose aromas of pear, mandarin and blood orange. Fine creaminess on the palate, with a long finish. Mouth filling with a youthful juiciness. 2011 - almost 10 years young - hardly to believe!

Wine Type:	Still wine   white   dry
Alcohol:	14 %
Residual Sugar:	1 g/l
Acid:	4.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	20 years
Optimum Drinking Year:	2020 - 2028

## Award

Falstaff:	94
Gambero Rosso:	2 glasses
Vinum:	18
Gault Millau:	3 grapes

## Vineyard

Origin:	Italy, South Tyrol, Bozen & Umgebung, Bozen
Quality grade:	IGT Weinberg Dolomiten / Vigneti delle Dolomiti
Site:	St. Justina Schwarhof "Lack" (1981-1995-2003), St. Justina Schwarhof "Mandelbaum" (2003), St. Justina Schwarhof "Kirschbaum" (2003)
Site Type:	hillside
Varietal:	Chardonnay 85 %   14 years Kerner 10 % Sauvignon Blanc 3 % Pinot Gris 2 %
Geographical Orientation:	south
Sea Level:	440 - 490 m
Soil:	moraine deposits   large   top soil sand   medium   top soil loam   medium   top soil Porphyry   large   sub soil

## Weather / Climate

Climate:	alpin, mediteranian
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## Harvest and Maturing

Harvest:	handpicked   16 kg cask
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<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	tonneau   500 L   84 month(s)
<b>Time on the Full Yeast:</b>	1 - 84 month(s)
<b>Bottling:</b>	glass cork   March 16, 2019   660 bottles   Lot Number: L1904

## Product Codes

EAN: 8032130017063

## Metodo Giovèn – Timeless

This wine was aged in Tonneaux for 7 years. We kept young through giving the wine always new vineyard yeast from the newest vintage. This method is called "metodo giovèn". The wine was bottled in April 2019.

## Vintage 2011

An Exciting Vintage with Numerous Highpoints White wines with fresh, filigree fruit and a fine luster, red wines with great aroma and character, excellent structure, and perfect tannin structure – that is how the 2011 vintage has turned out in Alto Adige. The course of the year in Alto Adige's vineyards was anything but easy. Capricious weather, hailstorms, and last but not least the appearance of a non-native pest, the spotted wing drosophila, posed great challenges for all those involved in some areas. In spite of numerous difficulties, "The 2011 harvest did in fact go on to exceed all expectations," reports a pleased Josef Brigl of the traditional winery bearing the same name in Appiano. And Alto Adige's other winegrowers and winemakers are more than satisfied – especially because here and there they managed to truly get off lightly from what could have been much more severe. (Südtirol Wein)