



MANINCOR

CASTEL CAMPAN 2015

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Tatzenschroat, Dürfeld
Site Type:	hilly land
Varietal:	Merlot 65 % 20 - 25 years 5200 plants/ha 2500 - 3500 liter/ha Cabernet Franc 35 %
Geographical Orientation:	south east
Sea Level:	250 - 270 m
Soil:	lime gravel loam



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	4 week(s)
Fermentation:	spontaneous large wooden barrel used barrel

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| manincor.winnershop.store/alle-weine/

Maturing: oak barrel | used barrel | 20 month(s)
oak barrel | new barrel

Bottling: 3000 bottles

DATA

Wine Type: Still wine | red | dry

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: medium (11 years)

Optimum Drinking Year: 2017 - 2028

WINE DESCRIPTION

Bright dark purple-red. Red and black berry fruits, oriental spices, leather and tobacco characterise the many-faceted aroma. The assertive tannins give the wine a dense structure and are velvety in the young wine. The potential for development is already apparent and the persistent fruit in the finish most promising.