



MANINCOR

LIEBEN AICH 2016

DOC

Origin:	Italy
Quality grade:	DOC
Site:	Lieben Aich
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 % 25 years 5000 plants/ha 3000 - 5000 liter/ha
Geographical Orientation:	west
Sea Level:	350 m
Soil:	sandy loam Porphyry rock




CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Fermentation:	spontaneous large wooden barrel used barrel
Bottling:	3000 bottles

DATA

Wine Type: Still wine | white | dry

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| manincor.winnershop.store/alle-weine/

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 8 - 10 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2018 - 2028

WINE DESCRIPTION

Scintillating golden yellow in the glass. The aroma is intense reminiscent of tropical fruits, mango, papaya and passion fruit, full-bodied only on the middle-palate, otherwise mineral-like reminiscent of wet stones with juicy acidity finishing long with flinty notes. Complex with minerality and ripe fruit on the finish.