



MANINCOR

MASON 2016

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Mazzon Ost, Mazzon Mitte, Mazzon Süd, Campan
Site Type:	plateau
Varietal:	Blauburgunder 100 % 10 - 20 years 5200 plants/ha 3500 - 4500 liter/ha
Geographical Orientation:	east, south
Sea Level:	400 - 520 m
Soil:	sandy loam Dolomit gneiss granite Porphyr



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	2 week(s)

Manincor | St. Josef am See 4 | 39052 Kaltern | Italy

info@manincor.com | www.manincor.com |  | www.facebook.com/manincor.wine/ | www.instagram.com/manincor.wine/
| manincor.winnershop.store/alle-weine/

Fermentation:	spontaneous large wooden barrel used barrel
Maturing:	80 % oak barrel used barrel 16 month(s) 20 % oak barrel new barrel
Time on the Fine Yeast:	16 month(s) 16 month(s)
Bottling:	15000 bottles

DATA

Wine Type:	Still wine red dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2018 - 2023

WINE DESCRIPTION

The nose evokes ripe red and black fruits: sweet berry and cherry fruits are enveloped in the bright ruby red robe of this wine, following on to a palate full of ripe red cherries and spice, a merest hint of smoke and gentle but pleasant tannins that all mingle to produce a great and satisfying wine.