



MANINCOR

RUBATSCH 2016

Origin:	Italy
Quality grade:	DOC
Site:	Rubatsch
Site Type:	hilly land
Varietal:	Lagrein 100 % 15 years 5800 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	west
Sea Level:	280 m
Soil:	sandy Porphyry rock loam lime gravel



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	2 week(s)
Fermentation:	spontaneous large wooden barrel used barrel
Maturing:	oak barrel 16 month(s)
Bottling:	5000 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

Opaque purple in colour. An aroma of dark woodland berry fruits with ripe plum, elderflower syrup and liquorice provide an indication of the complexity this wine will attain with maturity. On the palate it is muscular, velvety and concentrated with assertive but ripe tannins.