



MANINCOR

RUBATSCH 2016

DOC


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

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/

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.