



MANINCOR

EICHHORN 2017

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Eichhorn
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 25 years 5300 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	west
Sea Level:	370 m
Soil:	sandy loam Porphyry rock



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	8 hour(s)
Fermentation:	spontaneous large wooden barrel used barrel

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

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| manincor.winnershop.store/alle-weine/

Bottling: 10000 bottles

DATA

Wine Type: Still wine | white | dry

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 8 - 10 °C

Aging Potential: medium (7 years)

Optimum Drinking Year: 2018 - 2025

WINE DESCRIPTION

Brightyellow in the glass. Fruity, reminiscent of ripe apple and white blossom, minerally, redolent of wet limestone. Succulent on the palate with tangy, mineral acidity finishing long with lingering fruit on the aftertaste.