



MANINCOR

LA ROSE DE MANINCOR 2017

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Lagrein 2500 - 5500 liter/ha Merlot Cabernet Blauburgunder Petit Verdot Tempranillo Syrah
Sea Level:	250 - 500 m
Soil:	loam lime gravel glacier stone deposits



CELLAR

Harvest: handpicked

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| manincor.winnershop.store/alle-weine/

Malolactic Fermentation:	yes
Skin Contact:	10 hour(s)
Fermentation:	spontaneous large wooden barrel used barrel
Bottling:	26000 bottles

DATA

Wine Type:	Still wine rose dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2021

WINE DESCRIPTION

Bright salmon red in colour with a bouquet reminiscent of raspberry and cherry, juicy and creamy on the palate, excellent length with a mineral-fruity aftertaste.