



MANINCOR

RÉSERVE DEL CONTE 2016

Origin:	Italy
Quality grade:	DOC
Site:	Wetterloch, Joas, Palurisch, Panholzer, Reitl, Seehof, Thonvin, Rubatsch, Langeben
Site Type:	hilly land
Varietal:	Lagrein 35 % 5 - 30 years 5500 plants/ha 4500 - 5500 liter/ha Merlot 40 % Cabernet 25 %
Geographical Orientation:	east, south east, south, west
Sea Level:	230 - 360 m
Soil:	sandy loam lime gravel glacier stone deposits



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	1 week(s)
Fermentation:	spontaneous open fermentation vat
Maturing:	oak barrel used barrel 12 month(s)
Bottling:	65535 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

Concentrated bright ruby. A rich, seductive berryfruit and spice nose leads to a remarkably succulent, well-structured palate of white and black pepper, dark chocolate, liquorice and damson with silky-textured tannins. Almost Burgundian in its drinkability.

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