



# MANINCOR

## RÉSERVE DEL CONTE 2016

DOC


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



### CELLAR

|                                 |            |
|---------------------------------|------------|
| <b>Harvest:</b>                 | handpicked |
| <b>Malolactic Fermentation:</b> | yes        |

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

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|                      |                                        |
|----------------------|----------------------------------------|
| <b>Skin Contact:</b> | 1 week(s)                              |
| <b>Fermentation:</b> | spontaneous<br>open fermentation vat   |
| <b>Maturing:</b>     | oak barrel   used barrel   12 month(s) |
| <b>Bottling:</b>     | 65535 bottles                          |

## DATA

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Certificates:</b>          | respect - BIODYN       |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 16 - 18 °C             |
| <b>Aging Potential:</b>       | small (5 years)        |
| <b>Optimum Drinking Year:</b> | 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.