



MANINCOR

TANNENBERG 2017

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Lieben Aich
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 % 20 - 30 years 5200 plants/ha 4000 - 5000 liter/ha
Geographical Orientation:	west
Sea Level:	330 - 350 m
Soil:	sandy loam Porphyry rock



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	12 hour(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/

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

Scintillating golden yellow in the glass. The aroma is intense reminiscent of tropical fruits, mango, papaya and passion fruit, full-bodied only on the middle-palate, otherwise mineral-like reminiscent of wet stones with juicy acidity finishing long with flinty notes.