



<b>Origin:</b>	Italy, South Tyrol, Meran, Tschermes
<b>Quality grade:</b>	DOC Südtirol Alto Adige
<b>Site:</b>	Möranenboden
<b>Site Type:</b>	hilly land, hillside
<b>Varietal:</b>	Weißburgunder 100 %   38 years   single cordon
	5000 - 5500 plants/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	292 - 700 m
<b>Soil:</b>	moraine deposits granite

### Vineyard Site:

This morainic soils are a mixture of sand, clay, rock fragments, and minerals.

## Cellar

### Art of nature

The grapes for our Helios come from our oldest vines. To achieve a multi-layered and complex aromatic profile, the harvest is carried out in up to three passes. Part of the grapes undergo cold maceration and are then fermented, under temperature control, with 20% of the must left on the skins. The wine then ages for 24 months on the lees in French oak barriques. Helios is bottled without filtration.

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mazeration:</b>	completely destemmed   20 hour(s)   cold
<b>Fermentation:</b>	spontaneous Weißburgunder   barrique   225 - 500 L   new barrel   30 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	100 %   oak barrel   225 - 500 L   new barrel   22 - 24 month(s)   Weißburgunder
<b>Bottling:</b>	screw cap

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1.8 g/l
<b>Acid:</b>	5 g/l
<b>Allergens:</b>	sulfites

<b>Drinking</b>	11 - 13 °C
<b>Temperature:</b>	
<b>Aging Potential:</b>	high
<b>Optimum Drinking</b>	2019 - 2039
<b>Year:</b>	

## **Wine Description**

Dense, lively golden yellow, an intense bouquet of quince, apple, citrus. On the palate mineral, salty, with marzipan tones, vanilla and fine tropical fruits. Long finish. A Pinot Blanc with its own character and all the qualities for a long-lasting drinking experience. It convinces with its finesse, elegance and fullness.

## **Food Pairing**

Goes well with fried fish with a strong flavour, dumplings, noodle dishes, fried poultry, rabbit or veal or with a vegan Japanese noodle soup "Tantanmen" with sesame, chilli and crunchy vegetables.

## **Winery**

For over 30 years, the Kränzelhof in Tschermers has been producing wine on-site and also offers a garden to visit, featuring rotating art exhibitions and culinary experiences at the Miil and Essbar restaurants.