



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

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

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.8 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high
Optimum Drinking	2019 - 2039
Year:	

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.