



<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>	Blauburgunder 100 %   42 - 45 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

### A masterpiece of nature.

Meticulous and repeated hand-harvesting of grapes from our oldest vines, around 45 years old. The harvest takes place in three distinct, optimal stages and is always carried out at cool temperatures. In the third stage, we pick fully ripe grapes and, in small part, slightly overripe ones to preserve the fine berry notes – such as raspberry. About 20% of the grapes are fermented as whole clusters, while the rest are destemmed. After a 3 day cold maceration, fermentation follows under temperature control, kept below 24 °C. The wine then matures for around 18 months in new French oak barrels. It is bottled without filtration.

<b>Fermentation:</b>	spontaneous
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mash Fermentation:</b>	Blauburgunder   complete destemming   Stems: 0 %   stainless steel tank   temperature control: yes   22 °C
<b>Fermentation Process:</b>	PulsAir
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	100 %   barrique   225 L   new barrel   17 month(s)   Blauburgunder
<b>Time on the Fine</b>	17 month(s)   Blauburgunder
<b>Yeast:</b>	
<b>Bottling:</b>	screw cap   middle/may 2022   2000 bottles

## Data

<b>Wine Type:</b>	Still wine   red   dry
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<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1.8 g/l
<b>Total Sulfur:</b>	4.73 mg
<b>PH Value:</b>	3.74
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2023 - 2053

## Wine Description

Bright garnet red, intense scent of raspberries, wild strawberries, currants and black tea. Delicately bitter on the palate, herbal spices, ripe fruit, gooseberries, blackberries, raspberries, plums. Fine tannins. An intense, powerful, long-lasting Pinot Noir.

## Food Pairing

Goes well with braised lamb, mushroom dishes, venison goulash, lasagne, octopus braised in Pinot Noir, spicy cheese or a vegan chard roulade with buckwheat filling and fine paprika sauce.

## 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.