



## Wine Description

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Bright garnet red with brightening edges. Intensely fruity on the nose, beguiling bouquet, blackcurrant and cherry, accompanied by an oriental note of tobacco and coffee. Velvety with a cornucopia of elegant, fine and soft tannins, full-bodied and persistent on the finish. The top of our wine range.

## Food Pairing

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Goes well with dark and hearty meats, as well as game and wild fowl or vegan baked artichokes with pomegranate, coriander and a fine sauce of sunflower seeds

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|-----------------------|------------------------|
| Wine Type:            | Still wine   red   dry |
| Alcohol:              | 14.5 %                 |
| Residual Sugar:       | 2 g/l                  |
| Acid:                 | 4.5 g/l                |
| PH Value:             | 3.84                   |
| Allergens:            | sulfites               |
| Drinking Temperature: | 15 - 17 °C             |
| Aging Potential:      | high                   |
| Optimum Drinking      | 2025 - 2055            |
| Year:                 |                        |

## Vineyard

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### Vineyard Site:

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

Origin: Italy, South Tyrol, Meran, Tschermers

Quality grade: Vino da tavola

Site: Möranenboden

Site Type: hilly land, hillside

Varietal: Merlot 60 % | 34 - 39 years

Cabernet Sauvignon 25 %

Cabernet Franc 15 %

Geographical Orientation: south east, south, south west

Sea Level: 292 - 700 m

Soil: moraine deposits  
granite

## Harvest and Maturing

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## A masterpiece of nature.

A special wine that is crafted only in outstanding vintages. The finest Merlot, Cabernet Sauvignon, and Cabernet Franc grapes from our oldest vines are carefully hand-selected. First vinified in 1985, this wine has since stood for artisan precision, patience, and the harmonious interplay of grape variety, site, and maturation – a true reflection of our highest quality standards. Only the very best grapes are selected with utmost care. They undergo controlled fermentation on the skins, followed by malolactic conversion and 28 months of aging in new French oak barriques.

|                         |  |
|-------------------------|--|
| Harvest:                | handpicked   |
| Grape Sorting:          | manual   |
| Fermentation:           | spontaneous  |
| Malolactic              | yes  |
| Fermentation:           |  |
| Mash Fermentation:      | complete destemming   stainless steel barrel             |
| Maturing:               | 100 %   barrique   225 L   new barrel   24 - 28 month(s) |
| Time on the Fine Yeast: | 24 - 28 month(s)   |
| Bottling:               | screw cap   3500 bottles   Lot Number: L2019             |

## Winery

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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.