



| | |
|---------------------------|--|
| Origin: | Italy, South Tyrol, Meran, Tscherms |
| Quality grade: | IGT Mitterberg |
| Site: | Möranenboden |
| Site Type: | hilly land, hillside |
| Varietal: | Chardonnay 60 % 10 - 20 years single guyot Weißburgunder 25 % 10 - 20 years single guyot Sauvignon Blanc 15 % 10 - 20 years single guyot |
| 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

Tradition and precision in harmony

the three grape varieties are harvested together to form a balanced cuvée right from the beginning. After a four-day cold maceration, fermentation begins on the skins over two days. The pressed must then ferments spontaneously at a controlled temperature of 18°C in stainless steel. The wine matures for 15 months on the fine lees in used barriques – a gentle ageing process that imparts structure, finesse, and depth.

| | |
|-------------------------|--|
| Harvest: | handpicked middle/september - end/september |
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic | yes |
| Fermentation: | |
| Mazeration: | 4 day(s) |
| Mash Fermentation: | partly destemming Stems: 0 % stainless steel barrel 100 % |
| Filter: | unfiltered |
| Maturing: | 100 % oak barrel 225 - 500 L used barrel 15 month(s) Batonnage: 1 time per week |
| Time on the Fine Yeast: | 15 month(s) |
| Bottling: | screw cap middle/may 2023 1500-2000 bottles Lot Number: L3 |

Data

| | |
|-----------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 14 % |
| Residual Sugar: | 2.7 g/l |

| | |
|------------------------|-------------|
| Acid: | 4.7 g/l |
| PH Value: | 3.51 |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium |
| Optimum Drinking Year: | 2024 - 2030 |

Awards

| | |
|-----------|----|
| Falstaff: | 92 |
|-----------|----|

Wine Description

Pale straw yellow with green reflections, fresh scent of citrus, apple, mint, white peach. Full-bodied and elegant on the palate, salty, long lasting. A mixed set of the varieties Pinot Blanc, Chardonnay and Sauvignon Blanc.

Food Pairing

Goes well with fried fish with a strong flavour, dumplings, pasta dishes, fried poultry, rabbit or veal, or with an avocado cashew fried rice with spicy mango salsa.

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.