



Origin:	Italy, South Tyrol, Meran, Tschermes
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Blauburgunder 100 % 19 - 22 years single cordon
	6500 - 6950 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

Careful harvest and gentle vinification.

The harvest is carried out in three distinct, optimal stages, always keeping the grapes cool. In the third phase, fully ripe but not overripe grapes are picked to preserve delicate berry notes, such as raspberry. Around 10% of the grapes are fermented as whole clusters, with the remainder destemmed. After a 1-3 day cold maceration, fermentation takes place at temperatures below 24°C to retain freshness and fruit. The wine matures for 17 months in French barriques, 30% of which are new.

Harvest:	handpicked middle/september - middle/october
Grape Sorting:	manual
Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	yes
Whole Grape Pressing:	partly
Mazeration:	destemmed and squashed cold with stems: yes
Mash Fermentation:	Blauburgunder complete destemming stainless steel tank 5 - 10 day(s) 100 % PulsAir
Fermentation Process:	
Maturing:	30 % barrique 225 - 500 L new barrel 17 month(s) Blauburgunder
Time on the Fine Yeast:	17 month(s) Blauburgunder

Bottling: screw cap | middle/may 2025 | 2600 bottles |
Lot Number: L6

Data

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 1.4 g/l
Acid: 4.48 g/l
PH Value: 3.75
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high
Optimum Drinking Year: 2025 - 2040

Wine Description

Light ruby red, fruity nose with notes of redcurrant, violets, herbs. On the palate has a nice interplay of maturity and freshness, elegance and fruit. Very fine tannins. This Pinot Noir will continue to refine its flavour and aroma over the coming months and years. A true treasure for connoisseurs and lovers.

Food Pairing

Pairs well with poultry and wildfowl such as guinea fowl, mushroom dishes, and a vegan Swiss chard roulade filled with buckwheat and served with a delicate 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.