



## 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.

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

## Vineyard

### Vineyard Site:

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

Origin:	Italy, South Tyrol, Meran, Tscherms
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

## Harvest and Maturing

## 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	yes
Fermentation:	
Spontaneous with Pied de Cuve:	yes
Whole Grape Pressing:	partly
Maceration:	destemmed and squashed   cold   with stems: yes
Mash Fermentation:	Blauburgunder   complete destemming   stainless steel tank   5 - 10 day(s)   100 %
Fermentation Process:	PulsAir
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

## 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.