



Origin:	Italy, South Tyrol, Meran, Tschermers
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 % 10 - 20 years single guyot 8000 - 8550 plants/ha Botrytis: 65 %
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

Trockenbeerenauslese – Aromatische Tiefe durch lange Reife

The long ripening period on the vine, lasting deep into winter, plays a defining role in shaping the wine's character. The presence of botrytis (65%), partly originating from high-altitude vineyards at 700 meters above sea level, lends the wine its profound aromatic depth. Vinification: fermentation on the skins and gentle pressing, followed by fermentation in barrique and extended aging on fine lees in a cool cellar.

Harvest:	handpicked end/november - beginning/december
Grape Sorting:	manual
Mash Fermentation:	destemmed and squashed Stems: 0 % stainless steel tank 4 day(s)
Fermentation:	spontaneous Weißburgunder big oak barrel 225 L used barrel 2 - 3 month(s) temperature control: yes 100 %
Maturing:	100 % barrique 225 L used barrel 3 - 4 month(s) Weißburgunder
Time on the Fine Yeast:	3 - 4 month(s) Weißburgunder
Bottling:	screw cap beginning/may 2022 496 bottles Lot Number: LD2021

Data

Wine Type:	Still wine white sweet
Alcohol:	12 %
Acid:	6.78 g/l
PH Value:	3.63
Residual Sugar:	170 g/l

Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2100

Awards

Vinum:	18
Doctor Wine:	93

Wine Description

Light, sparkling amber, very intense scent of yellow and white peaches, ripe pineapple, apricots, lychee and other exotic fruits with a hint of black tea. Extremely invigorating on the palate, with pure fruit sweetness, balanced by a juicy, stimulating acidity. Long-lasting aftertaste. An extraordinarily complex wine with its wonderful balance between crisp freshness and fine sweetness.

Food Pairing

Goes well with desserts, e.g. apricot or apple strudel, chocolate cake/mousse, crème brûlée and spicy cheese, or a vegan American apple pie with cinnamon roll dough, cranberries and coconut.

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.