



**Origin:** Italy, South Tyrol, Meran, Tschermes  
**Site:** Möranenboden  
**Site Type:** hilly land, hillside  
**Varietal:** Chardonnay 85 %

Weißburgunder 10 %  
 Sauvignon Blanc 5 %

**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 17 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 Fermentation:** yes

**Maceration:** 4 day(s) | cold

**Mash Fermentation:** partly destemming | 2 - 3 day(s) | 100 %  
**Filter:** unfiltered

**Maturing:** 100 % | oak barrel | 225 - 500 L | used barrel |  
 15 - 17 month(s)

Batonnage: 1 time per month

**Time on the Fine Yeast:** 15 - 17 month(s)

**Bottling:** screw cap | middle/may 2025 | Lot Number: L3

## **Data**

**Wine Type:** Still wine | white | dry

**Alcohol:** 13.5 %

**Residual Sugar:** 1.1 g/l

**Acid:** 5.33 g/l

<b>PH Value:</b>	3.7
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2025 - 2035

## Wine Description

Straw yellow with green reflections, a fresh aroma of acacia blossom, notes of licorice, ripe yellow apple, peach, marjoram and citrus. On the palate, notes of vanilla, full-bodied and elegant, with a salty touch and long-lasting finish.

## 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.