



Origin:	Italy, South Tyrol, Meran, Tscherms
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

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### 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	yes
Fermentation:	
Mazeration:	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

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Wine Type:	Still wine   white   dry
Alcohol:	13.5 %
Residual Sugar:	1.1 g/l
Acid:	5.33 g/l
PH Value:	3.7
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Aging Potential: high  
Optimum Drinking Year: 2025 - 2035

## Wine Description

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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

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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

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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.