



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

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:
 Maseration: 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
 PH Value: 3.7
 Allergens: sulfites
 Drinking Temperature: 10 - 12 °C

Aging Potential: high
Optimum Drinking Year: 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.