



<b>Origin:</b>	Italy, South Tyrol, Meran, Tschermers
<b>Quality grade:</b>	Vino da tavola
<b>Site:</b>	Möranenboden
<b>Site Type:</b>	hilly land, hillside
<b>Varietal:</b>	Weißburgunder 100 %   11 - 21 years   single guyot
	8000 - 8550 plants/ha
	Botrytis: 65 %
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	292 - 700 m
<b>Soil:</b>	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.

<b>Harvest:</b>	handpicked   end/november - beginning/ december
<b>Grape Sorting:</b>	manual
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   stainless steel tank   4 day(s)
<b>Fermentation:</b>	spontaneous Weißburgunder   big oak barrel   225 L   used barrel   2 - 3 month(s)   temperature control: yes   100 %
<b>Filter:</b>	layer filtration layer filtration
<b>Maturing:</b>	100 %   barrique   225 L   used barrel   3 - 4 month(s)   Weißburgunder
<b>Bottling:</b>	screw cap   Lot Number: LD2022

**Data**

<b>Wine Type:</b>	Still wine   white   sweet
<b>Alcohol:</b>	9.5 %

<b>Residual Sugar:</b>	230 g/l
<b>Acid:</b>	7.68 g/l
<b>PH Value:</b>	3.77
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2026 - 2101

## 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.