



Origin:	Italy, South Tyrol, Meran, Tschermers
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 %   11 - 21 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:	complete destemming   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 %
Filter:	layer filtration layer filtration
Maturing:	100 %   barrique   225 L   used barrel   3 - 4 month(s)   Weißburgunder
Bottling:	screw cap   Lot Number: LD2022

## Data

Wine Type:	Still wine   white   sweet
Alcohol:	9.5 %
Residual Sugar:	230 g/l
Acid:	7.68 g/l
PH Value:	3.77
Allergens:	sulfites

Drinking Temperature: 10 - 12 °C  
Aging Potential: high  
Optimum Drinking: 2026 - 2101  
Year:

## Wine Description

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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

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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

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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.