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| Origin: | Italy, South Tyrol, Meran, Tschermers |
| Quality grade: | DOC Südtirol Alto Adige |
| Site: | Möranenboden |
| Site Type: | hilly land, hillside |
| Varietal: | Sauvignon Blanc 100 % 10 - 30 years single guyot |
| | 5000 - 6000 liter/ha |
| 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

The Art of Diversity: a Sauvignon Blanc of Many Facets

This Sauvignon Blanc combines five to six vinification methods, capturing the diversity of the vintage. Three selective harvests capture different ripeness stages, complemented by a portion of overripe grapes that add depth and exotic nuances. In the cellar, skin fermentation, cold maceration, and four months of ageing on whole clusters create layered, multi-dimensional aromas. Temperature-controlled and partly spontaneous fermentations give the wine structure and complexity. The result is a Sauvignon Blanc with fine spiciness and remarkable aromatic depth.

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| Harvest: | handpicked end/august - end/september |
| Grape Sorting: | manual |
| Fermentation: | spontaneous |
| Malolactic | partly |
| Fermentation: | |
| Sulfur Added: | wine |
| Whole Grape Pressing: | partly |
| Mazeration: | destemmed and squashed cold |
| Mash Fermentation: | destemmed and squashed stainless steel barrel 15 °C 50 % |
| Maturing: | 50 % oak barrel 225 - 500 L used barrel 6 - 7 month(s) Batonnage: 1 time per week |
| Time on the Fine Yeast: | 6 month(s) |
| Bottling: | screw cap end/march 2024 3400 bottles Lot Number: L9 |

Data

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| Wine Type: | Still wine white dry |
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| Alcohol: | 12.5 % |
| Residual Sugar: | 1.7 g/l |
| Acid: | 5.26 g/l |
| PH Value: | 3.48 |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium |
| Optimum Drinking Year: | 2024 - 2034 |

Awards

Guida Bio: 5 foglie

Wine Description

Straw yellow with light green reflections, multi-layered and complex yet delicate aroma profile: gooseberry, delicate tropical fruit, green apple, herbs and grass. The finely structured, slightly creamy texture is complemented by delicate vanilla notes and subtle floral accents. Citrusy notes and mineral nuances lend the wine depth and complexity.

Food Pairing

Goes well with asparagus, shellfish, risotto and pasta dishes, vegetable salads or a vegan oriental millet pan with vegetable strips, sultanas, pistachios and fine tahini sauce.

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.