



## 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.

Wine Type:	Still wine   white   dry
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

## Award

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## Vineyard

### Vineyard Site:

This morainic soils are a mixture of sand, clay, rock fragments, and minerals.

Origin:	Italy, South Tyrol, Meran, Tscherms
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

## Harvest and Maturing

## 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.

Harvest:	handpicked   end/august - end/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	partly
Whole Grape Pressing:	partly
Mazeration:	destemmed and squashed   cold
Mash Fermentation:	destemmed and squashed   stainless steel barrel   15 °C   50 %
Sulfur Added:	wine
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

## 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.