



Origin:	Italy, South Tyrol, Meran, Tschermers
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Muscaris 60 % 7 years single guyot 7000 - 7700 plants/ha Sauvignier Gris 30 % 7 years single guyot 7000 - 7700 plants/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

Harvest:	handpicked middle/august - middle/september
Grape Sorting:	manual
Malolactic	partly
Fermentation:	
Mash Fermentation:	destemmed and squashed Stems: 0 % stainless steel tank 2 - 3 week(s) 12 - 16 °C
Press:	pneumatic
Fermentation Process:	pneumatic punch down
Fermentation:	spontaneous stainless steel tank temperature control: yes 12 - 16 °C 80 %
Maturing:	#1 80 % steel tank Batonnage: 1 time per week #2 20 % oak barrel 225 - 500 L 5 - 6 month(s)
Time on the Fine Yeast:	#1 5 - 6 month(s) #2

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	5.3 g/l
Acid:	5.4 g/l
PH Value:	3.68
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

Year:

Wine Description

A cuvée of new breeds of the fungus-resistant (PIWI) varieties Muscaris, Sauvignier Gris and Solaris. The wonderful quality of these varieties surprised us and makes us very curious to see how it will develop.

Tasting Notes

Light, bright straw yellow, a delicately fruity bouquet of lemon and acacia blossoms. Mild, juicy, full-bodied, spicy on the palate. Long lasting fruit finish. The aromatic proof of the great taste potential of this new wine trend.

Food Pairing

Goes well with hearty, hearty fish dishes, shellfish and poultry or with a vegan pesto made from carrot greens, sunflower seeds and pecans.

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.