



<b>Origin:</b>	Italy, South Tyrol, Meran, Tschermes
<b>Quality grade:</b>	DOC Südtirol Alto Adige
<b>Site:</b>	Möranenboden
<b>Site Type:</b>	hilly land, hillside
<b>Varietal:</b>	Blauburgunder 100 %   20 - 25 years   single guyot
<b>Geographical Orientation:</b>	6900 - 8000 plants/ha 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

### Rosé from Pinot Noir

The grapes come from a single vineyard at elevations of up to 700 m above sea level. The cool altitude slows down ripening and enhances a precise aromatic expression, freshness, and a well-defined acidity. The Pinot Noir berries are only gently pressed, followed by a very careful, reductive vinification. The pale must ferments at controlled temperature in stainless steel and then matures for about 7 months in wooden casks.

<b>Harvest:</b>	handpicked   beginning/september - middle/october
<b>Grape Sorting:</b>	manual
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Whole Grape</b>	yes   Blauburgunder
<b>Pressing:</b>	
<b>Fermentation:</b>	spontaneous Blauburgunder   stainless steel barrel   1 - 3 week(s)   18 °C   100 %
<b>Maturing:</b>	100 %   barrique   used barrel   Blauburgunder Batonnage: 1 time per month
<b>Time on the Fine</b>	6 - 7 month(s)   Blauburgunder
<b>Yeast:</b>	
<b>Bottling:</b>	screw cap   beginning/april 2025   2000 bottles   Lot Number: L8

## Data

<b>Wine Type:</b>	Still wine   rose   dry
<b>Alcohol:</b>	12.5 %

<b>Residual Sugar:</b>	1.4 g/l
<b>Acid:</b>	3.99 g/l
<b>PH Value:</b>	3.53
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2025 - 2035

## Awards

**Guida Bio:** 5 foglie

## Wine Description

Vivid salmon-pink in colour. Delicate aroma of rhubarb, raspberries, marzipan and a bouquet of dried herbs, with a precise and cool stylistic expression. On the palate, it's clear and juicy, featuring fine spice, lively acidity, and silky-grained tannins. A structured and tension-filled rosé, clearly expressing its origin and identity.

## Food Pairing

Fits as an aperitif, with spicy starters, carpaccio, tartare from fish or with vegan crunchy vegetable noodles in spicy and super easy-to-make chickpea pancakes with a fine peanut sauce and of course lots of fresh herbs.

## 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.