



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.

Wine Type:	Still wine rose dry
Alcohol:	12.5 %
Residual Sugar:	1.4 g/l
Acid:	3.99 g/l
PH Value:	3.53
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2035

Award

Guida Bio:	5 foglie
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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:	Blauburgunder 100 % 20 - 25 years single guyot 6900 - 8000 plants/ha
Geographical Orientation:	south east, south, south west
Sea Level:	292 - 700 m
Soil:	moraine deposits granite

Harvest and Maturing

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.

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

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.