



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 % 13 - 23 years single guyot 8000 - 8550 plants/ha Botrytis: 65 %
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

Trockenbeerenauslese – Aromatische Tiefe durch lange Reife

The long ripening period on the vine, lasting deep into winter, plays a defining role in shaping the wine's character. The presence of botrytis (65%), partly originating from high-altitude vineyards at 700 meters above sea level, lends the wine its profound aromatic depth. Vinification: fermentation on the skins and gentle pressing, followed by fermentation in barrique and extended aging on fine lees in a cool cellar.

Harvest:	handpicked end/november - beginning/december
Grape Sorting:	manual
Spontaneous with Pied de Cuve:	yes
Mazeration:	destemmed and squashed 7 day(s) 15 °C cold
Mash Fermentation:	destemmed and squashed stainless steel tank 4 day(s) temperature control: yes 15 - 18 °C
Fermentation:	Weißburgunder big oak barrel 225 L used barrel 2 - 3 month(s) 100 %
Maturing:	100 % barrique 225 L used barrel 3 - 4 month(s) Weißburgunder
Bottling:	screw cap beginning/may 2025 Lot Number: LD2024

Data

Wine Type:	Still wine white sweet
Alcohol:	9.5 %
Residual Sugar:	234 g/l
PH Value:	3.97
Acid:	9 g/l

Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2028 - 2070

Wine Description

Bright, sparkling light amber. On the nose, an intense bouquet of yellow peach, ripe pineapple, and caramel, with a hint of black tea. On the palate, it is remarkably vibrant, with pure, clean fruit sweetness balanced by a juicy, lively acidity. Long, lingering finish with notes of orange blossom and honey. An exceptionally layered wine, celebrated for its wonderful balance between crisp freshness and delicate sweetness.

Food Pairing

Goes well with desserts, e.g. apricot or apple strudel, chocolate cake/mousse, crème brûlée and spicy cheese, or a vegan American apple pie with cinnamon roll dough, cranberries and coconut.

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.