



Origin:	Italy, South Tyrol, Meran, Tschermes
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Weißburgunder 100 % 46 years single cordon
	5000 - 5500 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

Art of the nature

Helios is made from grapes sourced from our oldest vines. To achieve a complex aromatic profile, the harvest is carried out in up to three passes. Part of the grapes undergo a cold maceration, followed by temperature-controlled fermentation, with twenty percent fermented on the skins. The wine matures for twenty-four months on the lees in French barriques and is bottled without filtration.

Harvest:	handpicked end/september - beginning/ october
Grape Sorting:	manual
Malolactic Fermentation:	yes
Spontaneous with Pied de Cuve:	yes
Mazeration:	destemmed and squashed 24 hour(s) cold
Mash Fermentation:	destemmed and squashed stainless steel tank 20 %
Filter:	unfiltered
Maturing:	30 % barrique 225 L new barrel Batonnage: 1 time per week
Time on the Fine Yeast:	24 month(s)
Bottling:	screw cap end/march 2024 2600 bottles Lot Number: L10

Data

Wine Type:	Still wine white dry
-------------------	--------------------------

Alcohol:	13 %
Residual Sugar:	< 1 g/l
Acid:	4.34 g/l
PH Value:	3.85
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2041

Awards

A la Carte: 0

Wine Description

Dense, lively golden yellow, an intense bouquet of quince, apple, citrus. On the palate mineral, salty, with marzipan tones, vanilla and fine tropical fruits. Long finish. A Pinot Blanc with its own character and all the qualities for a long-lasting drinking experience. It convinces with its finesse, elegance and fullness.

Food Pairing

Goes well with fried fish with a strong flavour, dumplings, noodle dishes, fried poultry, rabbit or veal or with a vegan Japanese noodle soup "Tantanmen" with sesame, chilli and crunchy vegetables.

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.