



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	DOC Südtirol Alto Adige
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Blauburgunder 100 % 44 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 nature

Meticulous and repeated hand-harvesting of grapes from our oldest vines, around 45 years old. The harvest takes place in three distinct, optimal stages and is always carried out at cool temperatures. In the third stage, we pick fully ripe grapes and, in small part, slightly overripe ones to preserve the fine berry notes – such as raspberry. About 20% of the grapes are fermented as whole clusters, while the rest are destemmed. After a 1–3 day cold maceration, fermentation follows under temperature control, kept below 24 °C. The wine then matures for around 18 months in new French oak barrels. It is bottled without filtration.

Harvest:	handpicked middle/september
Grape Sorting:	manual
Malolactic	yes
Fermentation:	
Spontaneous with Pied de Cuve:	yes
Mash Fermentation:	Blauburgunder complete destemming Stems: 0 % stainless steel tank temperature control: yes 22 °C
Fermentation Process:	PulsAir
Filter:	unfiltered
Maturing:	100 % barrique 225 L new barrel 17 month(s)
Time on the Fine Yeast:	17 month(s)
Bottling:	screw cap middle/may 2023 2600 bottles Lot Number: L1

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	< 1 g/l

Acid:	4.35 g/l
PH Value:	3.99
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high
Optimum Drinking Year:	2025 - 2055

Awards

Falstaff:	92
-----------	----

Wine Description

Bright garnet red, intense scent of raspberries, wild strawberries, currants and black tea. Delicately bitter on the palate, herbal spices, ripe fruit, gooseberries, blackberries, raspberries, plums. Fine tannins. An intense, powerful, long-lasting Pinot Noir.

Food Pairing

Goes well with braised lamb, mushroom dishes, venison goulash, lasagne, octopus braised in Pinot Noir, spicy cheese or a vegan chard roulade with buckwheat filling and fine paprika sauce.

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.