

Bergmannhof

MITTERBERG RED IGP HOAMET 2020

Grape variety / 95 % Vernatsch, 5 % Lagrein

Location / Bergmannhof, St. Pauls/Eppan

Soil / Clayey, limestone-gravel soils with very stony sections

Training system / Guyot

Yield / 60 hl/ha

Age of vines / 20 years

Harvest / by hand, end of September

Vinification / Spontaneous fermentation with partly whole grapes in open tonneaux, then malolactic fermentation and aging for 18 months on fine lees in oak tonneaux and barrique. Bottled untreated and unfiltered in april 2022.

No. of bottles / 1.800 to 0,75 l and 36t o 1,5 l

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 2,7 g/l

Total acidity / 4,7 g/l

Drinking temperature / 14 °C

