

Bergmannhof

MITTERBERG RED IGP HOAMET 2019

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, mid-September

Vinification / Spontaneous fermentation with partly whole grapes in open tonneaux, then malolactic fermentation and aging for 12 months on fine lees in oak tonneaux and 6 months in clay amphorae. Bottled untreated and unfiltered may 2021.

No. of bottles / 940 to 0,75 l and 30 to 1,5 l

Analytical data

Alcohol / 13 vol %

Residual sugar / 1,8 g/l

Total acidity / 4,7 g/l

Drinking temperature / 14 °C

Awards / TOP WINE in the wine guide Slow Wine '21

