

Bergmannhof

MITTERBERG RED IGP HOAMET 2017

Grape variety / 100 % Vernatsch

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 50% stems in open tonneaux, then malolactic fermentation and aging for 24 months on fine lees in old oak tonneaux. Bottled untreated and unfiltered August 2019.

No. of bottles / 615 to 0,75 l

Analytical data

Alcohol / 12,5 vol %

Residual sugar / 2,1 g/l

Total acidity / 4,7 g/l

Drinking temperature / 14 °C

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

