

Bergmannhof

MITTERBERG RED IGP

KÅLCH 2017

Grape variety / 60% Cabernet Franc, 40% Merlot

Location / Bergmannhof, St. Pauls/Eppan

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

Training system / Guyot

Yield / 50 hl/ha

Age of vines / 10-30 years

Harvest / by hand, end of September/early October

Vinification / Spontaneous fermentation on the skins with 30% stems in open tonneaux for 20 days, then malolactic fermentation and aging for 24 months on fine lees in new oak tonneaux. Bottled untreated and unfiltered November 2019, bottle-aged for at least 24 months.

No. of bottles / 1.170 to 0,75 l and 18 to 1,5 l

Analytical data

Alcohol / 14,5 vol %

Residual sugar / 2,1 g/l

Total acidity / 4,9 g/l

Drinking temperature / 16-18 °C

