



Chardonnay **Unterfeld** 2020

Südtiroler DOC

- Lage:** „Unterfeld“, at the bottom of the valley, 209 m a.s.l., flat, sandy loam soil.
- Rebanlage:** Guyot trained, approximately 7,000 vines per hectare, planted in 2015 and 2016.
- Ausbau:** Date of harvest 8th September. Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 1,548 bottles.
- Analysen:** 13.5 % ABV, total acidity 6.1 g/l, residual sugar 0.5 g/l, dry extract 20.5 g/l.
- Sensorik:** In the foreground is the varietal aroma of banana, underpinned by pineapple and green apple. On the palate, this wine is characterised by a pleasant lightness, freshness and fullness complement each other in harmony.



Chardonnay **Ogeaner** 2020

Südtiroler DOC

- Lage:** „Ogeaner“ a plot lying on the Punggl macro-area. At 208 m/a.s.l., flat, sandy soil.
- Rebanlage:** Pergola trained, approximately 3,300 vines per hectare, planted about 1940.
- Ausbau:** Date of harvest 4th and 14th September. Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 2,829 bottles.
- Analysen:** 13.5 % ABV, total acidity 6.5 g/l, residual sugar 0.3 g/l, dry extract 22.7 g/l.
- Sensorik:** Pronounced banana notes lace the flavour of pineapple and green apple undertones. A distinctive freshness in the palate is supported by a well-structured backbone of acidity. A lingering length of robust flavour follows.



Grauer Burgunder **Oberfeld** 2021

Südtiroler DOC

- Lage:** „Oberfeld“ a plot at 210 m/a.s.l., flat, clay soil.
- Rebanlage:** Guyot trained, approximately 7,000 vines per hectare, planted in 2002.
- Ausbau:** Date of harvest 25th September. Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 1,052 bottles.
- Analysen:** 14.0 % ABV, total acidity 5.1 g/l, residual sugar 0.5 g/l, dry extract 20.6 g/l.
- Sensorik:** Pear and ripe honeydew melon dominate the aromas. In the mouth, it is the fullness that characterises this wine. The slightly lower acidity emphasises these characteristics.



Grauer Burgunder **Klausner** 2021 Südtiroler DOC

- Lage:** "Klausner" a plot lying on the Punggl area. At 209 m/a.s.l, flat, sandy and slighty clay soil.
- Rebanlage:** Pergola trained, approximately 3,300 vines per hectare, planted in 1972.
- Ausbau:** Date of harvest 23th and 29th September. Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 4,032 bottles.
- Analysen:** 14.0 % ABV, total acidity 5.2 g/l, residual sugar 0.6 g/l, dry extract 22.4 g/l.
- Sensorik:** Highly aromatic with a fruity characteristic reminiscent of ripe pears and apples. A rounded mouthfeel is the result of a finely balanced acidity that bestows a refined palate.



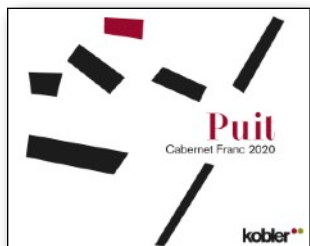
Gewürztraminer **Feld** 2021 Südtiroler DOC

- Lage:** "Feld", on the alluvial fan of the Fennberg River. At 214 m/a.s.l, on a gentle slope of Dolomitic scree with sandy-clayey soil.
- Rebanlage:** Guyot trained, approximately 7,000 vines per hectare, planted in 2004.
- Ausbau:** Date of harvest 27th and 28th September. Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 4,644 bottles.
- Analysen:** 14.5 % ABV, total acidity 4.6 g/l, residual sugar 2.4g/l, dry extract 27.4 g/l.
- Sensorik:** Typical aroma of its varietal, this wine is laden with notes of rose petal and cloves. Its flowery bouquet is highly characteristic of a Gewürztraminer from the southern part of the Sud Tyrol. It has a dry mouthfeel yet its dry extract content and alcoholic strength carry its plush body beautifully.



Merlot Kretzer **Kotzner** 2020 Südtiroler DOC

- Lage:** "Kotzner", on the alluvial fan of the Fennberg River. At 223 m/a.s.l, on a gentle slope of Dolomitic scree with sandy-clayey soil.
- Rebanlage:** Pergola trained, approximately 3,300 vines per hectare, planted in 1980.
- Ausbau:** Date of harvest 7th October. Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 1,466 bottles.
- Analysen:** 14.0 % ABV, total acidity 5.4 g/l, residual sugar 2.1 g/l, dry extract 24.3 g/l.
- Sensorik:** The bouquet is heavily accented with delightful fruited scents highly redolent of raspberry and cherry notes. A generously full wine, enjoy it at mealtimes, rather than as an aperitif. A well-proportioned acidity confers balance and drinkability.



Cabernet Franc **Puit** 2020

Südtiroler DOC

- Lage:** "Puit", on the alluvial fan of the Fennberg River. At 216 m/a.s.l, on a gentle slope of Dolomitic scree with sandy-clayey soil.
- Rebanlage:** Guyot trained, approximately 7,000 vines per hectare, planted in 2001.
- Ausbau:** Date of harvest 7th October. Fermentation in stainless steel vats, followed by malolactic fermentation then ageing in old barriques, no tartaric stabilization. 1,085 bottles.
- Analysen:** 15.0 % ABV, total acidity 4.2 g/l, residual sugar 0.3 g/l, dry extract 26.1 g/l.
- Sensorik:** The nose of this wine is marked by cherry, raspberry and blackcurrant mainly. Its elegant and velvety polyphenols gives it a pleasant drinkability and persistence in the mouth.



Merlot Riserva **Klausner** 2016

Südtiroler DOC

- Lage:** "Klausner" a plot lying on the Punggl area. At 209 m/a.s.l, flat, sandy and slightly clay soil.
- Rebanlage:** Pergola trained, approximately 3,300 vines per hectare, planted in 1972.
- Ausbau:** Date of harvest 19th October. Fermentation in stainless steel vats, followed by malolactic fermentation then ageing in old barriques, no tartaric stabilization. 624 bottles.
- Analysen:** 14.5 % ABV, total acidity 5.2 g/l, residual sugar 2.2 g/l, dry extract 29.6 g/l.
- Sensorik:** The aroma of this classic red brims with berry and dried fruit overtones. Its big mid-palate elegant mouthfeel rich in fine grain tannins leaves a trail of rich taste sensations.



Étisa 2020

Weinberg Dolomiten weiß IGT

- Lage:** Ogeaner (Chardonnay) $\frac{3}{4}$ and Klausner (Pinot Gris) $\frac{1}{4}$.
- Rebanlage:** Pergola trained, approximately 3,300 vines per hectare, planted about 1940 (Ogeaner) and in 1972 (Klausner).
- Ausbau:** Date of harvest 3rd September (Pinot gris) and 4th September (Chardonnay). Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization. 1,037 bottles.
- Analysen:** 12.5 % ABV.
- Sensorik:** A wine that is very accessible, light-weight, where carefree drinking pleasure is even more important. When enjoying this wine, no reference should be made to a specific location or variety, which is why they are not mentioned on the label.