



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2019

LEÓN

GRAPES	98 % Vernatsch, 2% Pinot Nero		
VINYARD AGE	35 years		
CULTIVATION SYSTEM	Pergola		
POSITION	soft slope directed south-east, 500-550 m sea level		
SOIL	limestone gravel with clay		
PRODUCED BOTTLES	2.600 + 40 magnums		
YIELD PER HECTARE	7.000 kg/ha		
STORAGE	10 - 15 years		
SERVING TEMPERATURE	14 - 16 °C		
ANALYTICAL VALUES	Vol% Alk.:	13,1	Total acidity: 4,9
	pH value:	3,65	Residual sugar gr/lt: 2,0

VINIFICATION

Processing in the style of a Riserva. Harvest in small boxes with manual selection in the vineyard at the beginning of October, the grapes are destemmed and spontaneously fermented in open oak vats, 3 weeks of maceration, malolactic fermentation in the spring of the following year, maturation on the fine lees for 18 months in used Tonneaux, bottling in December 2021.

DESCRIPTION

Full-bodied wine with a strong ruby red colour, aroma of cherries and violets, fresh and fruity aroma in the drink, elegant smoothness on the palate and delicate aroma of bitter almonds.

RECOMMENDED PAIRINGS

Ideally the wine is decanted, good food companion for white and red roast dishes, ideal for game and lamb, with mushrooms and dumplings, harmonises very well with pasta dishes and mediterranean cuisine.



YEAR

2019 will remain a memorable vintage as the conditions made for a richly faceted and complex wines. After early budding, we had a cool and wet April and May, which in turn meant that the flowering occurred later than in previous years. In June we had some very high temperatures, but the rest of the summer while warm, never saw extreme temperatures again. A gold autumn, created the final conditions that produced wonderful vintage.

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

Piganó 42 - 39057 San Michele / Appiano sulla strada del vino (BZ) Italia - www.weingut-englar.com

P.IVA: 01361650219 / UID-Nr. IT 01361650219 - CF: KHNJNN59E12A952J

ENGLAR