



MERAN
KELLEREI • CANTINA

A.A. PINOT BIANCO "TYROL"

No other wine is able to describe its homeland of South Tyrol more aptly than the Pinot Bianco "Tyrol". This fine wine comes from a single, very old vineyard with naturally limited yields, situated beneath the "cradle of Tyrol" - the famous Tyrol Castle. This extremely dry and nutrient-poor south west-facing slope, with gradients of up to 50%, is bordered at the sides by very dense woodland and thus protected from heavy storms. At the same time, the downslope winds of the Texel Group cause the temperatures to fall very low during the night. Aged in steel and oak barrels, this multi-layered wine impresses with its delicate mellowness, extraordinary fruit, concentrated minerality and notable development potential.



RANGE:

Vineyard range and rare vintages



VARIETY:

Pinot Bianco



GROWING AREAS:

Tirol
550 m



YIELD:

42 hl/ha



SOIL:

light, permeable morainic



AGE OF VINES:

15 years



VINIFICATION:

The fermentation occurs in steel tanks, large oak casks and in barriques. The wine ages for 8 months on the fine lees with a partial malolactic conversion.



TASTING NOTES FROM OUR WINEMAKER:

Brilliant, bright straw yellow; fruity scents of apples and pears, well bound wooden notes, juicy and fresh acidity, long finish.



WINE & FOOD:

light starters, fish, dumplings and as aperitif



SHELF LIFE:

5 years +



SERVING TEMPERATURE:

10 - 12°C



ANALYSIS - VINTAGE 2018:

ABV: 14,5 %
TOTAL ACIDITY: 5,3 g/l
RESIDUAL SUGAR: 2,7 g/l



AWARDS:

2015: Gambero Rosso 2018: 3 Bicchieri
2015: Doctor Wine 2018: 95 points + Faccino
2015: Falstaff 2018: 90 points
2016: Gambero Rosso 2019: 3 Bicchieri
2016: Doctor Wine 2019: 93 points
2018: Falstaff 2021: 89 points
2018: Gambero Rosso 2021: 3 Bicchieri