

Bergmannhof

MITTERBERG RED IGP

KALCH 2022

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 / 20-35 years

Harvest / by hand, early October

Vinification / Spontaneous fermentation on the skins with 30% stems in open tonneaux for 20 days, then malolactic fermentation and aging for 20 months on fine lees in new oak tonneaux. Bottled untreated and unfiltered may 2024, bottle-aged for at least 15 months.

No. of bottles / 1.974 of 0,75 l, 59 of 1,5 l, 10 of 3 l;

Analytical data

Alcohol / 14,0 vol %

Residual sugar / 1,4 g/l

Total acidity / 4,0 g/l

Drinking temperature / 18 °C

