



# Tröpftalhof

## Barleith 2017 Amphora

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### Grape variety:

More than 25 years old French Cabernet Sauvignon grapes and some rare Cabernet Franc.

### Tasting notes:

Its color is a beautiful bright ruby red with garnet reflections. The nose opens with intense aromas of berries and fresh flowers (violet and carnation). Follows distinct spicy notes (black pepper and, lighter, paprika and cloves) enriched with balsamic hints of eucalyptus and rosemary. The taste is intense and fine, fresh, flavourful and juicy; well structured with a refined tannic texture that caresses the palate giving a pleasant, elegance and long finish.

### The vineyard:

Our vineyard "Barleith" is located at 300 meters above sea level on a slightly south-east facing terrace benefiting from the warm breezes of the nearby Lake Caldaro. The grapes grow on a soil rich in Dolomite gravels, enriched by a life-giving work with biodynamic and compost preparations.

### Harvest:

The harvest is manual. The vineyard is in complete harmony and has a yield, without thinning, of a few hl per hectare

### Winemaking:

Spontaneous fermentation thanks to indigenous yeasts takes place in clay amphoraes without temperature control. For the first 7 months, it macerates with the skins to extract gently the ripe tannins. Then for another 14 months, it remains in amphora on the fine lees. Bottling takes place without filtration after 21 months with a small addition of sulphites. Bottled it remains in the cellar for at least another 24 months.

### Recommendations:

Excellent to drink from the beginning of 2022 until 2028, it can certainly have a fascinating evolution until 2030 and beyond if properly stored. Serve it at a temperature of 16--18 ° C in large glasses. Ideal as a highlight of a banquet or as a "meditation" wine.

