



# Tröpftalhof

## Bärleith 2020 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 bright ruby red to which time gives garnet reflections. On the nose it has intense aromas of berries, especially blueberry. This is followed by clear spicy notes (of black pepper, then paprika and cloves) enriched by notes of bitter cocoa and balsamic hints reminiscent of eucalyptus and rosemary. On the palate it is intense and fine, juicy and tasty, with a good structure with a refined tannic texture that caresses the palate giving a pleasant elegance and complexity. Long ending.

### 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 amphorae 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 2024 until 2030, it can certainly have a fascinating further evolution 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.

