

Franz Haas,  
**`Schweizer` Manna 2023**  
Alto-Adige, Trentino-Alto Adige, Italy



Grape Varieties	<b>40% Riesling</b>
	<b>20% Chardonnay</b>
	<b>15% Gewürztraminer</b>
	<b>15% Kerner</b>
	<b>10% Sauvignon Blanc</b>

Winemaker	<b>Franz Haas</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>4.5g/L</b>
Acidity	<b>6.84g/L</b>
Wine pH	<b>3.25</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

The Haas family has been growing grapes in Montagna in the province of Bolzano in the Alto Adige for generations. However, it is only with Franz, who died prematurely in 2022, that they began to produce and bottle quality wines. Franz studied at Geisenheim before working as a broker of Italian wines into the German market. After several years, he took over the running of the family business. Franz went to tremendous lengths to grow good grapes and strived to preserve the flavours of the fruit during winemaking. As a result, the wines that are produced today are infused with great character and show a rare purity and balance on the palate.

## VINEYARDS

The climate here is more continental than Mediterranean with very hot summers and quite cold winters, as the weather is not moderated by any nearby water. In the summer, Bolzano is one of the hottest cities in Italy, despite being only 70 kilometres from the Austrian border, as the heat is trapped in the mountainous valley. The fruit is sourced from five vineyards located in the municipalities of Montagna, Egna, Aldino and Bressanone at altitudes ranging between 350 - 800 metres above sea level. The soils are quite different from one another in their composition and are a mixture of dolomitic, porphyric, sandy and marly, with south-westerly exposures. The grape varieties are harvested separately as they ripen at different times.

## VINTAGE

After a mild winter and early spring with little rain, temperatures dropped in April and there were high levels of precipitation. A warm June and July allowed grapes an extended ripening season with optimal levels of sunshine and cool nights.

## VINIFICATION

Each variety was vinified separately. The Chardonnay and Sauvignon Blanc were fermented in oak barriques while the Riesling, Gewürztraminer and Kerner underwent fermentation in stainless-steel vats. Following fermentation, all the wines were blended to undergo a 10-month ageing period on the lees. Finally, the wine was bottled and aged for an additional few months prior to release.

## TASTING NOTES

Golden yellow in the glass, this wine opens with a complex and layered bouquet of elderflower, pistachio and rose petal. Soft and elegant, the palate is concentrated, with a mineral character and hints of herbs and passion fruit. Thanks to the high percentage of Riesling, it has considerable potential to age and will develop layers of honeyed, nutty complexity.