

LAGREIN

DOC 2023

VARIETAL: Lagrein

AGE OF VINES: 5 – 25 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 1 – 4 years

YIELD: 70 hl/ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.3 g/l

Contains sulphites



ORIGIN

Lagrein is one of the three indigenous varieties in South Tyrol. He is related to the Teroldego and Syrah. Typical for this species are the dark red color and fruity berry flavors that are paired with spicy-resinous notes of chocolate, tobacco and forest floor.

VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards are located on south and east-facing slopes at an altitude ranging from 230 to 350 meters above sea level. The soil consists mainly of loamy limestone gravel with a small proportion of sand.

VINIFICATION

Fermentation occurs with maceration at 28 °C for 10 days. This is followed by malolactic fermentation and 6 months of ageing in stainless steel tanks.

TASTING NOTES

- dark, deep red color
- ripe fruit aromas of plums and blackberries, accompanied by notes of chocolate and coffee
- the palate is voluminous and powerful, with soft, balanced tannins and a lingering finish

RECOMMENDATION

This Lagrein is best enjoyed with game, dark meat, and hard cheese to fully appreciate its rich aroma.

AWARDS

JAMES SUCKLING – 2022: 90 p.