

LAREITH

LAGREIN RISERVA DOC 2021

VARIETAL: Lagrein

AGE OF VINES: 10 – 20 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 1 – 7 years

YIELD: 60 hl/ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.5 g/l

Contains sulphites



VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

VINEYARD

The vineyards extend on slopes facing east to southeast at an altitude of 230 to 260 meters above sea level. The soil consists mainly of loamy sand and limestone gravel

VINIFICATION

The wine is macerated for two weeks at a temperature of 28 °C. This is followed by malolactic fermentation in barriques, after which it matures for 12 months. The wine is lightly filtered before bottling.

TASTING NOTES

- dark violet-ruby color
- fine, elegant fruit on the nose, reminiscent of ripe berries, bramble and cocoa, woody undertones
- dense and creamy on the palate, finely structured tannins with a long finish

RECOMMENDATION

The Lareith Lagrein develops its full potential when paired with game dishes, roasts, dark meat and strong hard cheeses.

AWARDS

ROBERT PARKER – 2018: 92 p., 2019: 91 p.

JAMES SUCKLING – 2019: 91 p., 2020: 91 p.

I VINI DI VERONELLI – 2017: 91 p., 2020: 92 p.

VINI BUONI D'ITALIA – 2016: Golden Star, 2020: 4 Stelle

LUCA MARONI – 2020: 97 p.