# GRAN LAREYN Lagrein 2016

**IGT Mitterberg** 



WEINGUT



#### Wine Description

Ruby red with purple shades. Intensely fruity nose: berries, eucalyptus, violet, dark spices and vanilla. Good acidity and soft tannins.

Wine Type: Still wine | red | dry

Alcohol: 13.5 %
Acid: 5.06 g/l
Residual Sugar: 1.9 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2018 - 2030

Award

Bibenda: 4 Grappoli Vini Buoni d'Italia: corona Falstaff: 94

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen

Quality grade: IGT Mitterberg

Site: St. Justina Schwarhof "Pitsch" (2001), St. Justina

Kohlerhof "Braun" (2000), St. Justina Kohlerhof (1965),

Gries Gyulaihof (2011/1980), Bozen Dorf

"Oberpayersberg" (1987) **Varietal:**Lagrein 100 % | 8 - 54 years

7000 plants/ha | 6000 liter/ha

Geografical Orientation: south east, south, south west

**Sea Level:** 260 - 480 m

Soil: loamy | medium | top soil sand | medium | top soil

moraine deposits | medium | top soil

Porphyr | sub soil

alluvial soil | large | top soil

### Weather / Climate

**Climate:** alpin, mediteranian

#### Harvest and Maturing

Harvest: handpicked | 16 kg cask

Fermentation: spontaneous with pied de cuve

Malolactic Fermentation: yes

**Fermentation Process:** délestage | 1 - 3 x day | Duration: 5 days

pump over | 1 x day | Duration: 18 days

Maturing: 40 % | barrique | 225 L | more than 2 years | 12

month(s)

10 % | tonneau | 500 L | 1 year | 12 month(s)

50 % | large wooden barrel | 3200 L | used barrel | 12

month(s)

Time on the Fine Yeast: 12 month(s)

**Bottling:** glass cork | May 30, 2018 | 4395 bottles

glass cork | Oct. 17, 2018 | 4390 bottles

**Product Codes** 

**EAN:** 8032130026065

#### Curiosity

At the corral Formigar, where prince Tocol once celebrated parties, where the wine warmed up the hearts of his guests, the harpist Lareyn was playing songs of the mountains and of the dark myths from earlier times, which belongs to the empire of the silver mountains, to the tables of heroes of Ey de Nét, Men de Fiér and Dolasilla. (Extract from the book of Hubert Mumelter "Wine from Rätien").

#### Food Pairing

Best with venison, roasts, dark meat or hard cheese.

## Vintage 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)