GRAN LAREYN Lagrein 2017

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% Residual Sugar: 1.2 g/l Acid: 5.29 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2019 - 2031

Award

Falstaff: 93

Bibenda: 4 Grappoli Slow wine: vino slow

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 % | 9 - 55 years

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)

Bottling: glass cork | April 18, 2019 | 5385 bottles

glass cork | Sept. 5, 2019 | 4241 bottles | Lot Number:

L1909

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 2017

Typical Varietals, Wines that are Elegant, Fresh, and Fruity The capricious weather in 2017, above all else the frost and hail, left its mark in Alto Adige's vineyards, especially in terms of quantity. All in all, though, 2017 presents itself as a good vintage with convincing levels of quality and with quaffable, inviting wines that are typical for Alto Adige. (Südtirol Wein)