

GRAN LAREYN Lagrein 2017

IGT Mitterberg

LOACKER

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:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum 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
Geographical 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 Porphyry sub soil alluvial soil large top soil

Weather / Climate

Climate:	alpin, mediteranian
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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)