GRAN LAREYN Lagrein 2018

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: 14 % Residual Sugar: 1.5 g/l Acid: 4 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2020 - 2032

Award

Falstaff: 93 Luca Maroni: 96

Bibenda:4 GrappoliVini Buoni d`Italia:3 stelleVITAE:3 Vitae

Vineyard

Varietal:

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) Lagrein 100 % | 10 - 56 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 | March 21, 2020 | 3110 bottles | Lot

Number: L2003

glass cork

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 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige's winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)