GRAN LAREYN Lagrein 2019

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:	1.3 g/l
Acid:	5.2 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2021 - 2033

Award

Vini Buoni d`Italia:	3 stelle
Slow wine:	vino slow
Falstaff:	91
Luca Maroni:	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 % | 11 - 57 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

WEINGUT LOACKER | St. Justina Straße 3 | 39100 Bozen | Italy
lo@cker.it | www.loacker.bio | | www.instagram.com/loackerwineestates/ | www.facebook.com/LoackerWineEstates

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 27, 2021 | 2600 bottles 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 2019

Lively, Fresh Wines Filled with Character After a capricious winegrowing year with some extreme weather conditions, the ideal autumn weather before the beginning of harvesting led to a good harvest with some promising quality. (Südtirol Wein)