

GRAN LAREYN Lagrein 2020

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.

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| Wine Type: | Still wine red dry |
| Alcohol: | 13.5 % |
| Residual Sugar: | 2 g/l |
| Acid: | 5.3 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 15 years |
| Optimum Drinking Year: | 2022 - 2034 |

Vineyard

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| 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 % 12 - 58 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

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| Climate: | alpin, mediteranian |
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Harvest and Maturing

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| 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 |

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| 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 |
| | 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 2020

Among the white wines, 2020 presents itself as a good vintage on average with very nice Chardonnay and Pinot Grigio. The winemakers are very satisfied with the Pinot Noir and Lagrein. The Merlot and especially the Cabernet had to be harvested somewhat earlier than planned because of the weather conditions – with good but not surprisingly good qualities. The 2020 Schiava (Vernatsch) comes through as somewhat leaner than in previous years. At lower elevation locations, the 2020 harvest volumes were around five percent lower than in the previous year, and at the higher elevations, around ten percent lower. (Südtirol Wein)