



Origin:	Italy, South Tyrol, Meran, Tschermes
Quality grade:	IGT Mitterberg
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Lagrein 100 % 15 - 25 years pergola 6500 - 7000 plants/ha
Geographical Orientation:	south east, south, south west
Sea Level:	292 - 700 m
Soil:	moraine deposits granite

Vineyard Site:

This morainic soils are a mixture of sand, clay, rock fragments, and minerals.

Cellar**Tauris Lagrein - powerful, spicy, full of character.**

The Merano Lagrein thrives on the south-facing slopes of Cermes, benefiting from excellent climatic conditions, and stands out for its exceptional fruitiness and spice. Careful selection of the berries. After a 10-day fermentation on the skins, the young wine matures for 17 months in used French oak barrels, with a small portion in new barrels.

Harvest:	handpicked beginning/october - end/october
Grape Sorting:	manual
Malolactic	yes
Fermentation:	
Mash Fermentation:	Lagrein complete destemming Stems: 0 % stainless steel tank 10 day(s) temperature control: yes 26 °C
Fermentation Process:	PulsAir
Fermentation:	spontaneous Lagrein barrique 225 - 500 L used barrel 100 %
Maturing:	big oak barrel 225 - 500 L used barrel 17 month(s) Batonnage: yes
Time on the Fine	17 month(s)
Yeast:	
Bottling:	screw cap middle/may 2023 3000 bottles Lot Number: L2

Data

Wine Type: Still wine | red | dry

Alcohol:	14 %
Residual Sugar:	2 g/l
Acid:	5.28 g/l
PH Value:	3.85
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high
Optimum Drinking Year:	2026 - 2040

Wine Description

Ruby red with violet reflections, a strong aroma of ripe cherries, black pepper, violets, black currants, and licorice. On the palate, it is fruity, with a spicy taste and notes of Amarena cherries. Velvety tannins, full-bodied, with a lingering finish.

Food Pairing

Pairs well with dark meats, whether braised or roasted, and is excellent with venison. It also complements spicy hard cheeses or a pumpkin cheesecake with caramelized apples.

Winery

For over 30 years, the Kränzelhof in Tschermers has been producing wine on-site and also offers a garden to visit, featuring rotating art exhibitions and culinary experiences at the Miil and Essbar restaurants.