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| Origin: | Italy, South Tyrol, Meran, Tscherms |
| 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.

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| 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 Yeast: | 17 month(s) |
| Bottling: | screw cap middle/may 2023 3000 bottles Lot Number: L2 |

Data

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| Wine Type: | Still wine red dry |
| Alcohol: | 14 % |
| Residual Sugar: | 2 g/l |
| Acid: | 5.28 g/l |
| PH Value: | 3.85 |

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| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Aging Potential: | high |
| Optimum Drinking | 2026 - 2040 |
| Year: | |

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.