# GRAN LAREYN Lagrein 2021

**IGT** Mitterberg



WEINGUT



### Wine Description

An atypical Lagrein - just the way Loacker likes it. Warm nose, blackberry, enough time to mature and therefore simply nice to drink. A wine that is fun to drink.

still wine | red | dry Wine Type:

Alcohol: 14 % Residual Sugar: 1.7 g/l Acid: 5.4 g/l

vegan, organic, bio-dynamic Certificates:

Allergens: sulfites 16 - 18 °C **Drinking Temperature:** Aging Potential: 15 years Optimum Drinking Year: 2023 - 2035

Award

Luca Maroni: 96 Guida Bio: 4 foglie

Vineyard

Origin: Italy, South Tyrol, Bozen & Umgebung, Bozen

Quality grade: **IGT Mitterberg** 

St. Justina Schwarhof "Pitsch" (2001), St. Justina Site:

Kohlerhof "Braun" (2000), St. Justina Kohlerhof (1965),

Gries Gyulaihof (2011/1980), Bozen Dorf

"Oberpayersberg" (1987)

Lagrein 100 % | 13 - 59 years Varietal:

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

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 2021

A late harvest and lovely, stable weather at the crush characterized Alto Adige's 2021 vintage. Thus the grapes could be left to ripen ideally, and thanks to the high temperature differentials between day and night, a great deal of aroma could form. The result is an extraordinary 2021 white wine vintage. (Südtirol Wein)