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|----------------------------------|---|
| <b>Origin:</b>                   | Italy, South Tyrol, Meran, Tschermes  |
| <b>Quality grade:</b>            | Vino da tavola  |
| <b>Site:</b>                     | Möranenboden  |
| <b>Site Type:</b>                | hilly land, hillside  |
| <b>Varietal:</b>                 | Lagrein 85 %   25 years   pergola<br>Botrytis: 10 %<br>Blauburgunder 15 %   25 years   double guyot |
| <b>Geographical Orientation:</b> | south east, south, south west   |
| <b>Sea Level:</b>                | 292 - 700 m   |
| <b>Soil:</b>                     | moraine deposits<br>granite   |

### Vineyard Site:

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

## Cellar

### A masterpiece of nature.

A masterpiece of nature. A vinous masterpiece that emerges only in truly exceptional years – a rarity in its kind. Harvested very late in November, ultimately prompted by bees trying to claim the grapes for themselves. Extended skin fermentation and 28 months of barrel aging, then bottled with the utmost care, leaving a few grams of natural grape sugar behind.

|                              |   |
|------------------------------|---|
| <b>Harvest:</b>              | handpicked   end/october - end/november   |
| <b>Grape Sorting:</b>        | manual  |
| <b>Malolactic</b>            | yes   |
| <b>Fermentation:</b>         |   |
| <b>Spontaneous with</b>      | yes   |
| <b>Pied de Cuve:</b>         |   |
| <b>Mash Fermentation:</b>    | destemmed and squashed   Stems: 0 %   stainless steel barrel   temperature control: yes   26 °C |
| <b>Fermentation Process:</b> | PulsAir   |
| <b>Maturing:</b>             | 50 %   barrique   225 L   new barrel   17 month(s)<br>Batonnage: yes                            |
| <b>Time on the Fine</b>      | 17 month(s)   |
| <b>Yeast:</b>                |   |
| <b>Bottling:</b>             | screw cap   middle/may 2024   3000 bottles   Lot Number: LS2022                                 |

## Data

**Wine Type:** Still wine | red | semidry

|                               |             |
|-------------------------------|-------------|
| <b>Alcohol:</b>               | 14 %        |
| <b>Residual Sugar:</b>        | 15 g/l      |
| <b>Acid:</b>                  | 5.53 g/l    |
| <b>PH Value:</b>              | 3.89        |
| <b>Allergens:</b>             | sulfites    |
| <b>Drinking Temperature:</b>  | 14 - 16 °C  |
| <b>Aging Potential:</b>       | high        |
| <b>Optimum Drinking Year:</b> | 2025 - 2040 |

## Wine Description

Shiny, bright ruby red with violet reflections, mysterious, intense bouquet of overripe wild berries, rhubarb and sour cherries. Surprising on the palate with its harmony of tartness and sweetness, strong, long finish. A very unusual temptation, a local exotic that many have never met before.

## Food Pairing

It pairs very well with game dishes served with red wine sauce, but also with spicy cheese, and is wonderful with blue cheese accompanied by fruit bread or with a vegan autumnal chocolate cake with red wine poached pears.

## 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.