



Origin:	Italy, South Tyrol, Meran, Tscherms
Quality grade:	Vino da tavola
Site:	Möranenboden
Site Type:	hilly land, hillside
Varietal:	Lagrein 85 % 25 years pergola Botrytis: 10 % Blauburgunder 15 % 25 years double guyot
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

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.

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

Data

Wine Type:	Still wine red semidry
Alcohol:	14 %
Residual Sugar:	15 g/l
Acid:	5.53 g/l
PH Value:	3.89
Allergens:	sulfites

Drinking Temperature: 14 - 16 °C
Aging Potential: high
Optimum Drinking 2025 - 2040
Year:

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.