# GRAN LAREYN Lagrein 2023

**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.

Wine Type: Still wine | red | dry

Alcohol: 13.5 %
Acid: 6.3 g/l
Residual Sugar: 2.7 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2025 - 2037

Award

Slow wine: vino slow Guida Bio: 4 foglie

Vineyard

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

Quality grade: IGT Mitterberg

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

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

Gries Gyulaihof (2011/1980), Bozen Dorf

"Oberpayersberg" (1987)

Varietal: Lagrein 100 % | 15 - 61 years

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 2023

Great challenges, great wines - challenging weather brings out powerful reds and fruity whites. The 2023 vintage seems to corroborate one of Alto Adige's wine legends: years of great challenges are years of great wines. Out in the vineyards, 2023 was a year of major challenges, but winemakers expect strong reds with rich fruit flavors and intense colors as well as fresh and even fruitier whites than past vintages.(Cons. Alto Adige Wine)