

GRAN LAREYN Lagrein 2023

IGT Mitterberg

LOACKER

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:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum 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
Geographical 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 Porphyry sub soil alluvial soil large top soil

Weather / Climate

Climate:	alpin, mediteranian
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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)