

# 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

<b>Maturing:</b>	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)
<b>Bottling:</b>	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)