

# Alto Adige DOC Lagrein 2019



Lagrein



Kurtatsch – low hillsides, loamy, sandy gravel soil



Temperature controlled must fermentation in stainless steel; malolactic fermentation and ageing in large wooden barrels

*Alcohol* 13,0 % by vol.

*Optimum maturity* 2–5 years

*Total acidity* 5,3 g/l

*Method of cultivation* sustainable

*Residual sugar* 1,9 g/l

*Bottle sizes* 0,75 l

## *About this wine*

Lagrein is the oldest autochthonous grape variety in Alto Adige and is genetically related to Syrah. This heat-loving variety profits from the hot climate in the vineyards of southernmost Alto Adige. Through diligent care in the vineyard (reduced yield) and in the cellar (controlled fermentation and ageing in large oak barrels) a powerful, dark red wine from these selected lots of Lagrein is created. On the palate, fine-grained, juicy tannins give the wine a sharp outline while preserving its elegance. Meaty Lagrein fruit is accompanied by hearty notes of spice, which contributes to the fiery finale. Its youthful freshness is completed by a long, juicy finish.

