

GRAN LAREYN Lagrein 2016

IGT Mitterberg

LOACKER

WEINGUT



Wine Description

Ruby red with purple shades. Intensely fruity nose: berries, eucalyptus, violet, dark spices and vanilla. Good acidity and soft tannins.

Wine Type:	still wine red dry
Alcohol:	13.5 %
Acid:	5.06 g/l
Residual Sugar:	1.9 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2018 - 2030

Award

Bibenda:	4 Grappoli
Vini Buoni d'Italia:	corona
Falstaff:	94

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 % 8 - 54 years 7000 plants/ha 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)
Time on the Fine Yeast:	12 month(s)
Bottling:	glass cork May 30, 2018 4395 bottles glass cork Oct. 17, 2018 4390 bottles

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 2016

An Exciting Year for Both Reds and Whites The capricious summer of 2016 posed a good many challenges to Alto Adige winegrowers: aside from a few hot summer days, there were numerous wet days with above-average rainfall. This required a great deal of attention and diligence in the vineyard. The growers had to exercise great care. What was necessary was a very precise observation of the vines as well as targeted measures, such as cluster division. All of that meant hard work and a particularly large amount of effort in the vineyards. (Südtirol Wein)