

# GRAN LAREYN Lagrein 2017

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 %                      |
| Residual Sugar:        | 1.2 g/l                     |
| Acid:                  | 5.29 g/l                    |
| Certificates:          | vegan, organic, bio-dynamic |
| Allergens:             | sulfites                    |
| Drinking Temperature:  | 16 - 18 °C                  |
| Aging Potential:       | 15 years                    |
| Optimum Drinking Year: | 2019 - 2031                 |

## Award

|            |            |
|------------|------------|
| Falstaff:  | 93         |
| Bibenda:   | 4 Grappoli |
| Slow wine: | vino slow  |

## 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 %   9 - 55 years<br>6000 liter/ha  |
| Geographical Orientation: | south east, south, south west  |
| Sea Level:                | 260 - 480 m  |
| Soil:                     | loamy   medium   top soil<br>sand   medium   top soil<br>moraine deposits   medium   top soil<br>Porphyry   sub soil<br>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                           |

|                              |   |
|------------------------------|---|
| <b>Fermentation Process:</b> | délestage   1 - 3 x day   Duration: 5 days<br>pump over   1 x day   Duration: 18 days   |
| <b>Maturing:</b>             | 40 %   barrique   225 L   more than 2 years   12 month(s)<br>10 %   tonneau   500 L   1 year   12 month(s)<br>50 %   large wooden barrel   3200 L   used barrel   12 month(s) |
| <b>Bottling:</b>             | glass cork   April 18, 2019   5385 bottles<br>glass cork   Sept. 5, 2019   4241 bottles   Lot Number: L1909   |

## 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 2017

Typical Varietals, Wines that are Elegant, Fresh, and Fruity The capricious weather in 2017, above all else the frost and hail, left its mark in Alto Adige's vineyards, especially in terms of quantity. All in all, though, 2017 presents itself as a good vintage with convincing levels of quality and with quaffable, inviting wines that are typical for Alto Adige. (Südtirol Wein)