

# GRAN LAREYN Lagrein Riserva 2018

DOC Südtirol Alto Adige, Riserva

# LOACKER

WEINGUT



## Wine Description

He is showing an intensive red garnet colour, with a pleasant smell of violets and blackberries, and with a lightly note of fume. The taste is full and velvety, the acidity shows a gorgeous terroir, with an acerb tone. The finish is smooth and quite long. 100% vegan! It goes well with venison, red meat and mature cheese.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	14.5 %
<b>Residual Sugar:</b>	1.3 g/l
<b>Acid:</b>	5.5 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	10 years
<b>Optimum Drinking Year:</b>	2019 - 2029

## Award

<b>Vini Buoni d'Italia:</b>	4 stelle
<b>Gault Millau:</b>	3 grapes
<b>Luca Maroni:</b>	97
<b>Falstaff:</b>	93

## Vineyard

<b>Origin:</b>	Italy, South Tyrol, Bozen & Umgebung, Bozen
<b>Quality grade:</b>	DOC Südtirol Alto Adige
<b>Site:</b>	Vineyard Selection
<b>Normal Classification:</b>	Riserva
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Lagrein 100 %   26 - 57 years 7000 plants/ha   4500 liter/ha
<b>Sea Level:</b>	265 - 450 m
<b>Soil:</b>	alluvial soil moraine deposits

## Weather / Climate

<b>Climate:</b>	alpin, mediteranian
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## Harvest and Maturing

<b>Harvest:</b>	handpicked   16 kg cask
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 18 days

**Maturing:** 50 % | barrique | 225 L | new barrel | 12 month(s)  
50 % | barrique | 225 L | used barrel | 12 month(s)  
tonneau | 500 L | used barrel | 12 month(s)  
steel tank | 6 month(s)

**Bottling:** glass cork | April 27, 2021 | 2620 bottles

## Product Codes

**EAN:** 8032130026348

## 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 2018

Satisfied with Quality and Quantity The 2018 wine harvest began early in Alto Adige, with lower elevations starting to pick as early as August 20. And toward the end of September, most of the grapes were already in the wineries – well matured and in reasonable numbers. With the white wines, Alto Adige’s winegrowers and winemakers are without exception very satisfied. With the red wines, 2018 will be a great year for Cabernet and Merlot, but also for Pinot Noir and Lagrein. (Südtirol Wein)