

# GRAN LAREYN Lagrein 2018

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:	14 %
Residual Sugar:	1.5 g/l
Acid:	4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2020 - 2032

## Award

Falstaff:	93
Luca Maroni:	96
Bibenda:	4 Grappoli
Vini Buoni d'Italia:	3 stelle
VITAE:	3 Vitae

## 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 %   10 - 56 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

<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
<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   March 21, 2020   3110 bottles   Lot Number: L2003 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 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)