

GRAN LAREYN Lagrein 2022

IGT Mitterberg

LOACKER

WEINGUT



Wine Description

An atypical Lagrein - just the way Loacker likes it. Warm nose, blackberry, enough time to mature and therefore simply nice to drink. A wine that is fun to drink.

Wine Type:	still wine red dry
Alcohol:	13.5 %
Acid:	5.3 g/l
Residual Sugar:	< 0 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2024 - 2036

Award

Vini Buoni d'Italia:	3 stelle
Guida Bio:	5 foglie

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 % 14 - 60 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
----------	---------------------

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

WEINGUT LOACKER | St. Justina Straße 3 | 39100 Bozen | Italy

lo@cker.it | www.loacker.bio |  www.instagram.com/loackerwineestates/ | www.facebook.com/LoackerWineEstates

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)
Bottling:	glass cork
	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 2022

Great reds and astonishing whites - A hot summer yields a “gigantic red wine vintage” and extraordinary whites. The wine experts of Alto Adige agree: 2022 will be a great vintage for full-bodied red wines in particular, which benefited from the exceptionally high temperatures last summer. But white wines, too, are doing surprisingly well in all areas of cultivation, turning out unusually powerful but still fresh and fruity. (Cons. Alto Adige Wine)