

Standard Lagrein

Autochthonous and self-assured. A little big wine and a regular in our Lagrein range since 1973.

«Lagrein is a highly distinctive variety. My standard Lagrein is allowed to be itself but still attains a convincing elegance.»

| | Christian Plattner | |
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| Variety | 100% Lagrein | 1 1 1 |
| vineyards and climate | S. Maddalena, southeast to southwest slopes at 250m above sea-level, Mediterranean microclimate | WALDGRIDS |
| soils | Sandy soils comprising glacial till and eroded porphyry | |
| Winemaking | Large wooden casks and used barriques Special feature: 50 percent of the harvested grapes are fermented without crushing and destemming | |
| Serving temperature | 16-18°C | |
| Food pairings | Braised and roasted meats, game, strong cheeses | WALD GRIES |
| Aging | Dark and cool (approx. 12-14°C) with minimum temperature fluctuations | |
| Eye: deep purple with a hint of violet Nose: dark forest berries, chocolate notes, sweetish aroma of the Alpine prunella flower, with an elegant hint of fine herbs | Nice to know: The Waldgries estate dates back to the 13th century. The vineyard was acquired by Christian's grandfather Heinrich Plattner in 1932. His father Heinrich started bottling Lagrein in 1973. Palate: dense and fulsome texture, persistent elegant acidity, velvety tannins | 2011 LAGREIN |
| ANSITZ WALDGRIES | | |
| | WALLOCKIES | 15 d 1 |
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