



KUPELWIESER



## LAGREIN „FRITZ“

**Grapes:** Lagrein

**Origin:** This varietal, unique to Alto Adige, finds excellent growing conditions on the loamy soils of the Val d'Adige valley. The favourable location of the vineyards, ideal sunshine, and the good ventilation of the berries assure the excellent quality of the grapes of this varietal. The poor yield per hectare is responsible for the outstanding quality of the wine.

**Yield per hectare:** 65 hl.

**Vinification:** The stems are immediately removed and the grapes are fermented at a constant temperature of 26 - 28° C (79 - 82° F) for about 8 - 10 days. The must is kept in regular contact with the skins through circulation pumping and gentle pressure from below. We thus achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine. After two gentle rackings, 70% of this Lagrein is aged over 12 months in large oak barrels, and the remainder is aged in small casks of French oak (barriques) which are 2 - 3 years old. After blending, 750 ml. Bordeaux-style bottles are filled and the wine is aged an additional 6 months in the bottle before it goes on sale.

**Characteristic properties:** A compact and very concentrated wine with warm and broad flavors of berries.

**Color:** ruby red to dark garnet red

**Bouquet:** intense, complex, spicy aroma, with a fresh perfume of wild berries and violets

**Flavor:** very harmonious with a good lashing of tannin, a soft, velvety, round body with a lightly spicy finish

**Recommended pairings:** Red meats, roast, game, and hard cheeses

**Serving temperature:** 18° C (64° F)

**Cellaring:** 6 - 8 years