

LAREITH

LAGREIN RISERVA DOC 2016

VARIETAL: Lagrein

AGE OF VINES: 10 – 20 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2018 – 2023

YIELD: 60 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 1,0 g/l

TA: 5,3 g/l

Contains sulphites

» Impulsive. Provocative. Red passion that sweeps you off your feet before you know it. «

VINTAGE

Summer 2015 was characterized by higher than average temperatures and lack of rainfalls. The weather situation induced us to an early harvest epoch thoughts. The heat, however, did slow the grapes development therefore we had an average harvest's epoch which began on September 1 and ended on October 27. We immediately recognize the potential of an absolutely promising vintage when we saw the grapes quality brought to the cellar. The red wines have harmonic and powerful structure, hardly comparable to other vintages.

VINIFICATION

Fermentation on the skins with an extended maceration of two weeks at 28 °C, malo-lactic fermentation in barrique, followed by a 12-month ageing (1/3 new oak) light filtration

VINEYARD

Gently sloping vineyard with east to southeast exposition at 230 – 260 meters above sea level, on loamy, sandy, weathered chalk soil.

TASTING NOTES

- dark violet-ruby
- fine, elegant fruit on the nose, reminiscent of ripe berries, bramble and cocoa, woody undertones
- dense and creamy on the palate, finely structured tyears with a long finish

RECOMMENDATION

This wine pairs well with game, roasts, dark meats and hard cheeses.

AWARDS*

AUTOCTONA – 2013: Best Lagrein

BERLINER WEINFÜHRER – 2012: 18,5 Pkt. (Outstanding Wine)

VINIBUONI D'ITALIA – 2010-2012: 4 Stars

GAMBERO ROSSO – 2007, 2009 & 2011: 2 Bicchieri

BIBENDA – 2009-2011: 4 Grapes

GUIDE DE L'ESPRESSO – 2011: 15,5 p.

*till vintage 2014 Spigel Lagrein

