



LAGREIN Südtirol DOC

WINE DESCRIPTION

Lagrein, an indigenous varietal of Alto Adige, finds itself at home in the sandy soil of Larcherhof. A historic presence on the estate, most of the vines are over 70 years old. However, as new plantings are needed, Larcherhof has begun to make the conversion to the more favorable Guyot trellising for these valley vineyards. The vines are cared for by hand and the harvest is manual. Larcherhof employs sustainable practices in the field, extremely limiting the use of chemical treatments.

TASTING NOTES

Ruby red color with a touch of garnet. The bouquet on the nose is fruity with notes of blackberry and red currant together with more complex aromas of leather, spices, chocolate and vanilla. Medium body with firm tannins and a lingering finish.

FOOD PAIRING

Pairs well with fowl, game, dark meat and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Rencio-Bolzano (Zona Santa Maddalena)
Vineyard size:	4.5 ha
Soil composition:	Light soil, sandy and naturally porphyritic
Training method:	Pergola and Guyot
Exposure:	South
Elevation:	850 ft a.s.l.
Age:	70 years (Pergola)/16 years (Guyot)
Harvest time:	End of September
First vintage:	2008
Production:	23,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks
Length of fermentation:	12 days at 77-82°F
Aging container:	25 HI French oak casks
Length of aging:	4 months
Length of bottle aging:	3 months

PRODUCER PROFILE

Owner: Egger-Spögler Family
Winemaker: Hans and Eduard Spögler
Total acreage of vine: 12 (5 Ha)
Winery Production: 30,000 bottles
Region: Alto Adige

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1.1 g/L
Acidity:	4.7 g/L
Dry extract:	29.6 g/L

