

Erste & Neue Lagrein – 2021

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Lagrein
Region/Subregion:	Alto Adige, Caldaro
Vegan?	Yes
Sustainable?	Yes
ABV:	13.5

A closer look...

Total Production:	604 cases
Vineyard:	Terraces at challenging altitudes of up to 860 metres above sea level
Soil:	South- and east-facing slopes around at an altitude of 230 ñ 350 meters above sea level. Loamy, chalky gravel with a low proportion of sand.
Age of Vines:	0
Vineyard Size:	0ha
Climate:	The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.
Farming Methods:	Sustainable farming using terraces system. Manual harvest during the last week of September. The grapes are placed in small wooden boxes and immediately taken to the cellar for fermentation, without using sulphites
Fermentation Methods:	Fermentation on the skins at 28 ∞C with an extended maceration of ten days. Malolactic fermentation
Winemaker:	Alexandra Broiser
Elevage:	5-month ageing in concrete cask, large oak casks (75hl) and 15% in barrique.
Fining/Filtration:	Mechanical
Residual Sugars:	1.5
Acidity:	5.6 g/L
SO2:	50 mg/l

All about this bottle

Lagrein, Alto Adige's powerful ambassador of the region. Although it had nearly died out by the end of the 1970s, Lagrein has in the meantime conquered a constantly growing fan base. The indigenous wine filled with character has its roots in Bolzano and is impressive with its velvety fullness and soft acidity. The noble, spicy tones are accompanied by fruity berries, fresh cherries, and violets. When aged in small oak casks, Lagrein unfolds its elegant, full-bodied presence. A rosÉ version is also made from the grape, known as iLagrein Rosatoî (or iLagrein Kretzerî).. Fair'N Green Protocol FAIRiN GREEN means: Environmental protection and natural viticulture, Promoting biodiversity, Protection of natural resources, Fair wages and social commitment, Social responsibility, Preservation and promotion of the cultural landscape

Dark, deep red, ripe fruit aromas of plums and blackberries, notes of chocolate and coffee, voluminous and powerful. Soft, balanced yeasrns, and a lingering finish.



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