



STEFLHOF

GEORG ANDERGASSEN



Lagrein

SÜDTIROL DOC ALTO ADIGE

Terroir: The „Palurisch“ terroir not far from Kaltern Dorf lies in a picturesque landscape sloping gently to the southeast, at barely 400 meters above sea-level.

Soil characteristics: Deep, medium-heavy, sandy, clayey soil.

Processing and vinification: Manual, from pruning to harvesting; fermentation in contact with the grape skins. Decantation from the mace after 10 days with maturation for 18 months in a large wooden vat (with a capacity of 2,200 liters).

Sensory characteristics: Characterized by an intense ruby-red color, with a soft, satiny, and full-bodied bouquet. Delicate flavors reminiscent of black forest fruits, blackberries, and Cornelian cherry. The maturation in new oaken barrels serves to imbue this Lagrein with a pleasant fruitiness and yet complex bouquet in full harmony with the wine's robust and full-bodied character.

Recommendation: Ideal with red meats and to accompany traditional rustic meals.

Vintage: 2018

Serving temperature: 18° C

Yield: 60 hl/ha

Alcohol: 13,5% Vol

Storage life:
8 – 10 years

Harvest time: Late October

Acidity: 5,1 g/l

Residual sugar: 1,3 g/l

Area under cultivation :
10,000 m² on steep incline

Age of vines: 21 years

Training method:
Wire frames

Production: 2,200 bottles